

# THE NEW ART OF COOKERY,

M A D E

P L A I N and E A S Y;

Which far exceeds any Thing of the Kind ever yet published; being enriched with a great Variety of Receipts from the best Treatises on this Subject.

C O N T A I N I N G,

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|---|---|
| I. Of roasting and boiling Flesh Meat, as well as Poultry.          | XX. Of Macaroons, Naples Biscuits, and Cheese-Cakes.                                |
| II. Of Made Dishes.   | XXI. Of little savoury Dishes, fit for Supper, the Sides or Corners of the Table.   |
| III. Of Ragous.   | XXII. Of salting and preserving Beef, Pork, and making Hams.                        |
| IV. Of Fricasees.   | XXIII. Of Pickling, making Catchup, Vinegar, and the India Pickle.                  |
| V. Of Hashes.   | XXIV. Of the different Wines made of Fruit.   |
| VI. Of Soups and rich Gravies.                                      | XXV. Of the Use of Still, and distilling of the different Waters, and making Meads. |
| VII. Of Soups for Fast Days.  | XXVI. Of making Bread, well with Yeast as Leaven.                                   |
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| XIX. Of Cakes, as well Plumb, Seed, and Saffron, &c.                |   |

With the Addition of a Variety of Original Receipts never before published. The Representation of the Frame for doing Things by the Steam; and the new Contrivance of boiling Kettles and other culinary Vessels.

By H. G L A S S E.

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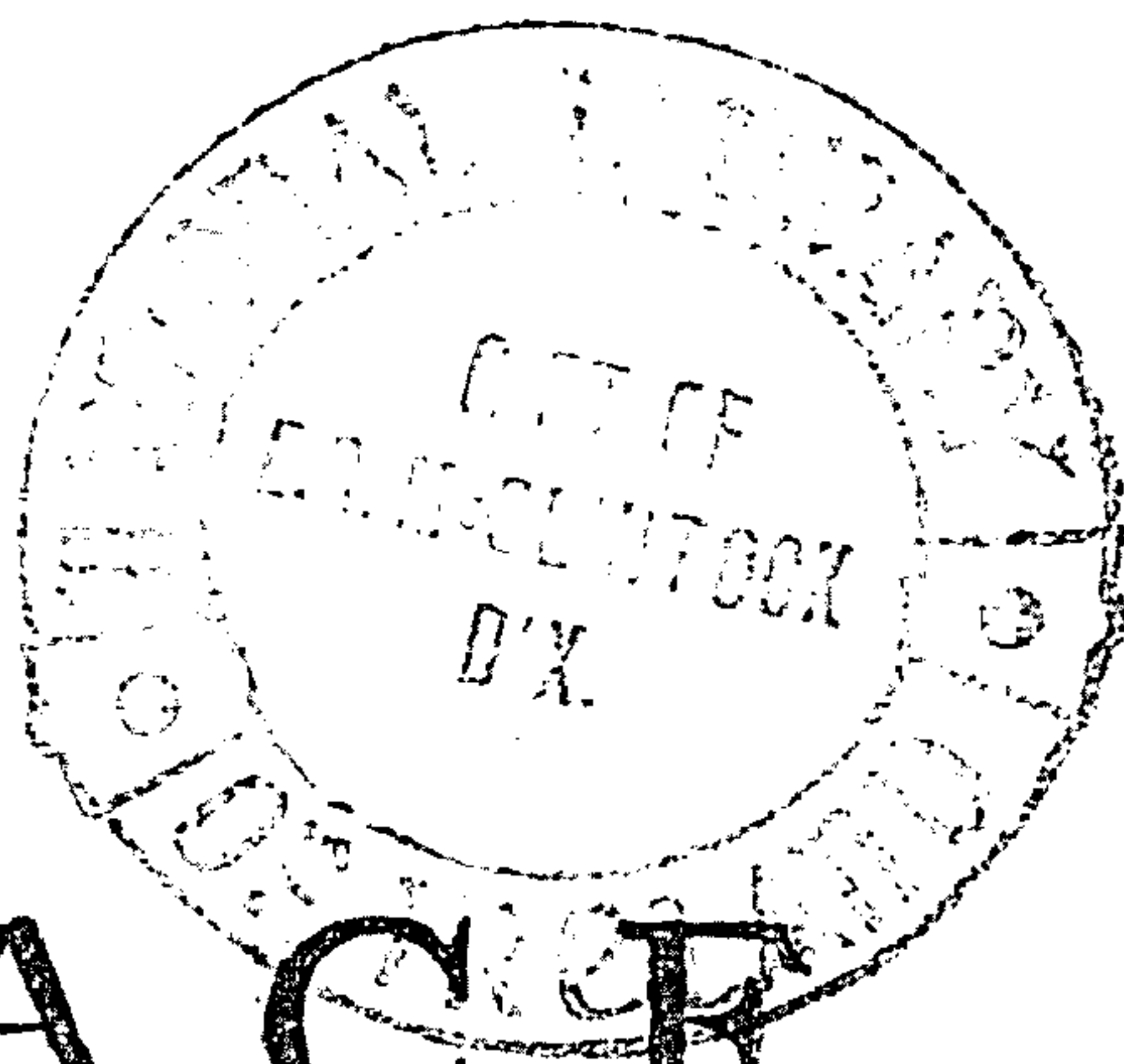


John M. M. M.





T H E



# P R E F A C E.

**T**HE Reception, given to my Endeavours to oblige the Fair, demands my most grateful Thanks, and engages me in an Exertion of my Abilities and Industry, to merit a Continuance of that Favour. This Edition of my *Art of Cookery* will fully evidence, that their Approbation is not idly bestowed, as therein will be found such *Additions, Variety of Subject, and Perfection in the Prescriptions*, with a *Newness* in many of them, as will shew both a grateful Heart, and a Superiority in the present Compilation above any other. Of the Number of Improvements I have endeavoured to make, and not the least valuable is, the Attempt to free my Prescriptions from that low and vulgar Language, in which Things of this Nature are usually written, and to introduce at the beginning of each Chapter, such *Observations* as should be well considered, for they contain such general and practical Directions and to explain the Prescriptions, as to make them the readier executed: In the Course of this Work I have not in

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## P R E F A C E.

the least deviated from that Oeconomy, which has hitherto rendered my Piece particularly valuable.

In this Edition will be found a greater Collection of Confectionary than in any former, the better to answer the Decorations of the Table; which, while it affords *Variety*, gives also an Opportunity to every Lady of exerting a Frugality that is commendable; and in order to render it more useful to Families, especially to such as live in the Country, I have proceeded upon a more general Plan, and given Directions for *Brewing, making of Bread, &c.* In the First, I have considered every essential, from the Preparation of the Vessels, to the tuning of the Drink, with the Choice of Materials, and what is to be observed with respect to the boiling of the *Liquor* and the *Wort*: In the other such Directions are given for the Use of *Leaven*, and the particular Manner in which it is to be used, as to give every Family an Opportunity of being always furnished with a *wholesome* as well as *palatable Bread*, and so to manage *Yeast* or *Barm*, as never to be without it, and these from such Authorities as are confirmed by Experience.

The Bills of Fare I have increased, and given them a *Newness*, the better to answer the present Mode, and in the Order they are to be laid on the Table; however unnecessary such may be to those of Practice; to the young and the less experienced they will be of Use; it is not presumed or expected, they should controul every Lady's Oeconomy; it is sufficient, that they will afford Hints, and leave the Mind disengaged for other Purposes. The Lists of *Things in Season throughout the Year*, will be of Use to consult, as well as the *Bills of Fare of two Courses for every Month*; these, with the Index (in which I have been particularly careful, and where the different Sorts

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## P R E F A C E.

are properly arranged) will, upon Inspection, afford a Variety of every Kind, viz. under the Head, *Pies, Puddings, Torts, &c.* as that a Lady may with Ease and Expedition furnish her Table.

The Plans of some Things that I have introduced, is for the reader bringing them into Practice, and what is said of them in Point of Excellence and Convenience, is not more than they (on Trial) have been found to deserve; that, of doing Things by the Effect of the Steam of Water only, may be extended to many other Articles besides those of the Garden, as a Cod dressed in that Way, exceeded in Flavour and Firmness, that done in the common.

The domestic Convenience of Families, as already hinted, has been a great Object of my Design, and has induced me to take into the latter Part of this Piece such Things, as may be considered rather out of my Province; to the Charge I assent, not apprehensive of any Crimination, since it is more particularly to oblige my Fair Customers, I have hazarded this Censure; while I assure the Public, that the Collection here made, has not been inconsiderately taken up, but procured from such as highly approved of them, not more for their Utility than their Excellence, which commands from me a very particular Acknowledgment, as well as to those Ladies, who have favoured me with many Things in their Province, which I hope they will accept of, as more I have not in my Power, and can only be valuable, for the Sincerity and Respect, with which it is presented,

By their very much obliged

And humble Servant,

H. GLASSE.



*Some general Rules, &c. which are necessary to be observed.*

**I**N making of *Soups* observe never to put in whatever you thicken with, until your Herbs are boiled tender. When your *Soup* is to be served in *China* or other *Ware*, let the Kettle be a while off the Fire, otherwise you may crack your Tureen, &c. All *China*, *Glass*, and *Earthen-Ware*, must first be gradually warmed with a little of whatever they are to be filled, and never set them on a *Stone* when they are filling, as it is apt to make them fly.

The general Rule for *roasting* or *boiling Meat*, is to allow a *Quarter of an Hour* for every *Pound*, keeping a steady Fire; but this is to be observed, that *salted Meat* takes less boiling than *fresh*, and that *soft Water* does Things sooner than *hard*. However desirous I may be of giving a certain Direction, yet in this, I find myself under the greatest Difficulty, so that Observation and a little Practice must be your Guide, consulting the Palate of the Family you are with. Experience has taught that a Round of Beef of thirty Pounds Weight, will be sufficiently boiled in three Hours, and that a Leg of Mutton of twelve or thirteen requires three, which is in no Proportion of Time to the Weight; you are also to observe that a Joint of equal Weight will be roasted in less Time than boiled. When you are preparing a Round of Beef for boiling, be careful not to bind it too tight, otherwise the Inside will not be done when the other Part is sufficient. Of *roasted Meat*, as soon as you perceive the Steam to fly from the Fire, be assured it is near done for most Palates. Fresh Meat is to be put down when the Water boils, but salted in cold or no more than warm.

To prevent the *Fat* of the Inside of a *Sir Loin of Beef* from running to Oil in the dressing, have ready a Kettle of boiling Water, which you are to pour over it as soon as laid to the Fire, and repeated when the Meat is near half done. When you *salt Meat* in *Summer*, take care that it is quite cool.

When you boil *Fowls* or *Chickens*, drudge them with Flour, tie them in a Cloth, put them down in Water with Milk in it, which some use when boiling and others cold;



cold ; should they have lain some Time in Milk and Water before they are put down, it will add to their whiteness.

In preparing *Sauce* for *Fowls*, take care that you have some good Gravy prepared, your Cellery boiled tender, and your Oysters scalded, and their Liquor fined : These being previously prepared, draw your Butter with some of the Gravy ; then add the remainder with your Oyster Liquor (as Discretion directs) to have a boil with Spice or what else you chuse. The Indian Pickle (see Page 392) gives a fine Flavour, and when used, there is not any occasion for Spice or Wine. The whole is to be brought to the Consistence of Cream, by the Addition of Flour ; and just before you send it to Table, put in your Cellery and Oysters, to be warmed only.

To roast *Fowls* well, have your Fire clear and good, set them pretty near it, and to be well drudged with Flour, and when near done to be basted, when you will have them of a fine brown, plump and not sodden.

When you fry *Fish*, observe that your Lard has boiled in your Stew-pan, and while boiling put down your Fish, and if covered with it, the better ; they must be well browned before you turn them. The same is to be observed when you use Drippings. Lard is to be preferred.

Parboil all your Meats that you use for *Fricasees*, as stewing them until they are sufficiently done would make them hard ; and to avoid the same Evil in making *Hashes*, do no more than warm your Meat.

When you dress *Mutton*, *Pigeons*, &c. in Blood, always squeeze in some Lemon-Juice to keep it from changing.

When you broil *Fowls*, or *Pigeons*, take Care your Fire is clear ; and never baste any Thing you broil. *Mutton* and *Pork Steaks* must be often turned : *Beef* not till one Side is near done.

For *boiling* of *Greens* and all *Garden Things*, see the Directions, Page 24. Those who would chuse to have them *savoury*, I recommend the use of a small Slice of *fat Bacon* rather than *Butter*, and to put them down



as soon as the Water comes to a boil, for Water that has boiled any Time, becomes too soft ; but when you are under the Necessity of using Water for your Garden Things that has boiled long, or to boil them with Meat, put in as much *Pot-Ash* as you can take up in your Fingers, which will preserve their Colour, and be not the least prejudicial to Health.

In making of *Paste*, observe that light Handling and Dispatch, will contribute to its flaking well. For more particular Directions, see Page 161.

Observe when you are preparing *Eggs* for *Puddings*, &c. that you take out the Strings, and beat them in a wooden Bowl, till they become quite smooth : Well beating them is a great Excellence. When you use Flour, put it to your Eggs, but when Bread, put the Eggs to it.

When you pound *Almonds*, keep them moist with *Orange Flower* or *Rose Water*, otherwise they will Oil ; and in *beating* of *Butter*, let your Hands be cool ; to be done one Way, and in an earthen Pan.

To put out a *Candle*, so as not to occasion any Smell ; with the Point of the Snuffers, put a little of the soft Tallow on the Wick, then puff it out.

The best *Vessel* for pouring into drinking Glasses, is a *Tankard*, and to give a fine Flavour to your *Spirits* when mixed with Water, when no Acid is used, is to grate the Rind of an *Orange* or *Lemon* with the Sugar you use.

*Things to be provided for a Family when leaving Town.*

Nutmegs	Lump	Tea
Mace	Sugar double re-	Coffee
Cinnamon	finer	Chocolate
Cloves	Prunes	Almonds
Pepper	Oranges	Sage
Ginger	Lemons	Truffles
Jamaica Pepper	Anchovies	Morels
Raisins	Olives	Macaroni
Currants	Capers	Vermicelli
Sugar	Mangoes	Millet
Lisbon Sugar	Oil for Sallads	Comfits, and
Loaf	Vinegar	Pistachio Nuts.





THE NEW

A R T

O F

COOKERY.

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C H A P. I.

*Of Roasting, Boiling, &c.*

**T**HAT professed Cooks will find Fault with me for touching upon a Branch of Cookery which they never thought worth their Notice, is what I expect: However, as this Knowledge is most necessary, and must be considered as one of the most useful Parts of Cookery; I shall, therefore, be careful to give such Directions in this Particular, and in so familiar a Manner, as a Servant may with Ease follow, and make herself Mistress of, as well as of the higher Parts, that she may not be less acceptable to Families who live in a plain Way, than to those who have more frequent Entertainments, and whose Stations require another Appearance in Life.

I do not pretend to teach the professed Cook, but my Design is to instruct the Inexperienced.

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I shall therefore begin with Roasting and Boiling, first directing the Cook to order her Fire according to what she is to dress, and that in good Time, to avoid Confusion; if any Thing very little, thin, or small, then a pretty little brisk Fire, in order to do it quick and nice: If a very large Joint, be sure then that a good Fire be prepared by laying down the Coals early, and when they are well lighted let them be covered with Slack well wetted and stirred for the Purpose; this will not only force the Heat forward, but be ready to be broke up to enliven the Fire, for the finishing of the Meat. This Direction is also to be followed when you have Joints to boil, by surrounding the Kettle with the small Coal, in order to confine the Heat to the Bottom of it. This Advice, if attended to, will relieve Servants from a Fatigue they too frequently bring on themselves by a contrary Conduct; while at the same Time it would prevent their being incumbered with a Heap of dead Slack, this Management would be both useful and necessary to a good Housewife, and gain her the Esteem of the Family. Let the Fire be clear at the Bottom; and when your Meat is half done, move the Dripping-pan and Spit a little from under the Meat, and stir up the Fire to give it a Briskness; for according to the Goodness of your Fire, your Meat will be sooner or later done.

When you boil any Kind of Meat, particularly Veal, which requires a great deal of Care and Neatness; be sure your Copper is very clean and well tinned, putting in as much soft Water as is necessary, dust your Veal well with fine Flour, before you put it into your Copper, keeping up a good Fire; some chuse to put in Milk to make it white, but I would not recommend this; for should your Water be the least hard it curdles the Milk, and gives the Veal a brown yellow cast, and often hangs in Lumps about your Meat, as will Oatmeal, but by dusting your Veal with Flour, and putting it into the Water when cold, it prevents the Foulness of the Water from hanging upon it; observe as soon as the Scum begins to rise to take it clear off, then set on your Cover close, letting it boil in  
Plenty



Plenty of Water as slow as possible, as it will make your Veal rise and be plump: A Cook cannot be guilty of a greater Error than to let any Sort of Meat boil fast, for it hardens the Outside before the Inside is warm, and discolours it, especially Veal; a Leg of Veal of twelve Pounds Weight, will require three Hours and a Half boiling, the slower it boils the whiter and plumper it will be; when you boil Mutton or Beef, observe to dredge them well with Flour before you put them down, which must be in a Kettle of cold Water, keeping it covered. You must here also be careful to take off the Scum as soon as it rises, otherwise it will discolour the Meat; Mutton or Beef do not require so much boiling, nor is it so great a Fault if they are a little under, but Veal, Pork, or Lamb, is not to be eaten if they are not well boiled; a Leg of Pork will take Half an Hour more boiling than a Leg of Veal of the same Weight; when you boil Beef or Mutton, you may allow an Hour for every four Pounds Weight; I would recommend your putting down your Meat when the Water is cold, as then it will be gradually warmed, and the Outside prevented from growing hard; a Leg of Lamb of four Pounds Weight will require an Hour and a Half boiling.

When you roast any Kind of Meat, it is a very good Way to put a little Salt and Water in your Dripping Pan, baste your Meat a little with it, let it dry, then dust it well with Flour, baste it with fresh Butter, this will make your Meat of a better Colour; observe to have always a brisk clear Fire, which will prevent your Meat from being soddened, and the Froth from falling. When you first set your Meat to the Fire let it be at a good Distance, for its gradually heating, otherwise, when set too near the Meat is scorched, so that the Outside is hardened, this prevents the Fire from having its proper Effect, and the Joint will have the Appearance of being done when it really is not. Time, Distance, Basting often, and a clear Fire, is the best Method I can prescribe for roasting Meat to Perfection; when the Steam draws near the Fire, it is a Sign of its being enough, but you will be the best Judge from the Weight of the Piece and the Time you put



it down. Be careful when you roast any Kind of Wild Fowl, to have a clear brisk Fire, roast them of a light brown, but not too much, for it is a great Fault to roast them till the Gravy runs out, as it takes off their fine Flavour.—Tame Fowls require more roasting, they are a long Time before they are hot through, and must be often basted to keep up a strong Froth, it makes them rise better, and of a finer Colour. Pigs and Geese should be roasted before a good Fire, and turned quick. Hares and Rabbits require Time and Care, observe that their Ends are done enough; when they are half roasted, cut the Neck Skin, to let out the Blood, otherwise when they are cut up, they often appear bloody in that Part. When you broil Fowls or Pigeons take Care your Fire is clear, and never baste any Thing on the Gridiron, as it will smoke and burn whatever you are engaged with. Be careful that your *Spit* be well cleaned with Sand and Water, to be wiped with Linnen, as not any Thing else is so fit for the Purpose; and be ever careful not to let Coals fall into your *Drippings*, as it spoils them, for should they be afterwards used, they give the Meat an ill Taste.

*Some general Rules to be always attended to in regard to Roasting or Boiling.*

In Roasting or Boiling a Quarter of an Hour to every Pound of Meat, at a steady Fire, is the best Rule that can be given to do it to Perfection. Fresh Meat you are to put in the Pot when the Water boils, but Salt Meat when the Water is cold.

*B E E F.*

If Beef, be sure to paper the Outside, and baste it well with Butter or clear drippings all the Time it is roasting, throwing a handful of Salt on it. When you see the Smoke draw to the Fire, it is near done; then take off the Paper, baste it well and dredge it with a little Flour, to make the Froth rise. Never salt your roast Meat before you lay it to the Fire, for that draws out all the Gravy. If you would keep it a few Days before Dressing, dry it very well with a clean Cloth, and flour it all over, hanging it where it will have Air; but, should any Dampness remain, let it be taken



taken off with a Cloth before it is laid to the Fire. Your Dish may be garnished with scraped Horse-red-dish and pickled red Cabbage.

A Piece of Beef of about ten Pounds will take an Hour and a Half, at a good Fire. Twenty Pounds Weight will take three Hours, if it be a thick Piece; but if it be thin of twenty Pounds Weight, two Hours and a Half; and so on, according to the Weight of your Meat. *Observe*, In frosty Weather to give your Joints Half an Hour extraordinary.

### *MUTTON and LAMB.*

As to roasting of Mutton; the Loin, or the Saddle (which is the two Loins) and the Chine (which is the two Necks) must be managed as the Beef: But all other Joints of Mutton or Lamb must be roasted with a clear brisk Fire, and without Paper; to be basted when first laid down, and just before you take it up, dredging it with a little Flour; but be sure not to use too much, as that would take off the fine Flavour of the Meat. Some chuse to skin a Loin of Mutton, and roast it brown without Paper: But that you may do just as you please, but be sure always to take the Skin off the Breast.

A Leg of Mutton of six Pounds will take an Hour at a quick Fire; if frosty Weather, an Hour and a Quarter; nine Pounds, an Hour and a Half; a Leg of twelve Pounds will take two Hours; if frosty, two Hours and a Half; a large Saddle of Mutton will take three Hours, on account of the papering it; a small Saddle will take an Hour and a Half, and so on according to the Size; a Breast will take Half an Hour at a quick Fire; a Neck, if large, an Hour; if very small, little better than Half an Hour; a Shoulder much about the same Time as the Leg, having a Regard to the Weight.

### *To boil a Leg of LAMB.*

Let the Leg be boiled very white. An Hour will do it. Cut the Loin into Steaks, dip them in a few Crumbs of Bread and Egg, fry them nice and brown, boil a good quantity of Spinach and lay in the Dish, set the Leg in the Middle, lay the Loin round it, cut an Orange in four, and garnish the Dish, and have Butter



in a Cup. Some love the Spinach drained, and put into a Sauce-pan with a good Piece of Butter to be stewed.

*V E A L.*

As to Veal, you must be careful to roast it of a fine brown, allowing a Quarter of an Hour for every Pound Weight; if a large Joint, a very good Fire; if a small one, a pretty little brisk Fire; if a Fillet or Loin, be sure to paper the Fat, that you lose as little as possible of it. Lay it some Distance from the Fire till it is soaked, then nearer, just before you send it up. When you lay it first down, baste it well with good Butter; and when near done baste it again, dredging it with a little Flour. The Breast you must roast with the Caul on, and skewer the Sweetbread on the Back-side of the Breast. When it is near done, take off the Caul, baste it, and dredge it with a little Flour.

*P O R K.*

Pork must be well done, otherwise it is apt to surfeit. When you roast a Loin, take a sharp pointed Penknife and cut the Skin length ways with the Bones, this makes it easy to carve, and renders the Crackling better for eating. The Skin of the Chine must not be cut. The best Way to roast a Leg, is first to parboil it, then skin it and roast it; baste it with Butter, then take a little Sage shred fine, a little Pepper and Salt, a little Nutmeg, and a few Crumbs of Bread, throw these over it all the Time it is roasting, having ready a little Gravy to put in the Dish with the Crumbs that drop from it. Some love the Knuckle stuffed with Onions and Sage shred small, with a little Pepper and Salt, with Gravy and Apple-Sauce to it. This they call a Mock-Goose. The Spring, or Hand of Pork, if very young, and roasted like a Pig, eats very well, otherwise it is better boiled. The Spare-rib should be basted with a little Butter, a very little Dust of Flour, and some Sage shred small; with this Dish Apple-sauce is generally used. The best Way to dress Pork Griskins is to roast them, basting them with a little Butter and Crumbs of Bread, Sage, and a little Pepper and Salt. Few eat any Thing with them but Mustard: As to the Time necessary to dress Pork, let it be the same that is directed for Veal.



*To roast a P I G.*

Stick your Pig just above the Breast-bone, run your Knife to the Heart, when it is dead, put it in cold Water for a few Minutes, then rub it over with a little Rosin beat exceeding fine, or its own Blood, put your Pig into a Pail of scalding Water half a Minute, take it out, lay it on a clean Table, pull off the Hair as quick as possible, if it does not come clean off, put it in again, when you have got it all clean off, wash it in warm Water, then in two or three cold Waters, lest any of the Rosin should remain on it; take off the four Feet at the first Joint, make a Slit down the Belly, take out all the Entrails, put the Liver, Heart and Lights, to the Petticoes, wash the Pig well in cold Water, dry it exceeding well with a Cloth, hang it up, and when you roast it, put in a little shred Sage, a Tea Spoonful of Black Pepper, two of Salt, and a Crust of Brown Bread. Spit your Pig, and sew it up, lay it down to a brisk clear Fire, with a Pig Plate hung in the Middle of the Fire; when your Pig is warm, put a Lump of Butter in a Cloth, rub your Pig often with it while it is roasting; a large one will take an Hour and Half: When your Pig is a fine Brown, and the Steam draws near the Fire, take a clean Cloth, rub your Pig quite dry, then rub it well with a little cold Butter, it will help to crisp it, then take a sharp Knife, cut off the Head, and take off the Collar, then take off the Ears and Jaw-bone, the latter to be split in two, and when you lay your Pig on the Dish, the Jaws are to be placed on each Side, the Ears on each Shoulder, and the Collar at the Shoulder, and pour in your Sauce, and serve it up: Garnish with a Crust of Brown Bread gratered.

*To make Sauce for a P I G.*

Chop the Brains a little, then put in a Tea Cupful of White Gravy, with the Gravy that runs out of the Pig, a little Bit of Anchovy, mix near half a Pound of Butter, with as much Flour as will thicken the Gravy, a Slice of Lemon, a Spoonful of White Wine, a little Caper Liquor and Salt, shake it over your Fire, and pour it into your Dish; some like Currants, boil a few and send them in a Tea Saucer, with a Glass of Currant Jelly in the Middle.



*Another.*

Cut all the Outsides of a penny Loaf, then cut it into very thin Slices, put it into a Sauce Pan of cold Water, with an Onion, a few Pepper Corns, and a little Salt, boil it until it be a fine Pulp, then beat it well, put in a Quarter of a Pound of Butter, and two Spoonfulls of thick Cream, make it hot, and pour it into a Bason.

*To roast the Hind-Quarter of a PIG, LAMB Fashion.*

When House-Lamb is very dear, take the Hind-Quarter of a large Pig; take off the Skin and roast it, and it will eat like Lamb with Mint Sauce, or with Sallad or Seville Orange. Half an Hour will do it.

*To bake a PIG.*

The Pig to be flowered all over and then rubbed with Butter, buttering the Dish you lay it in before it is put into the Oven. When it is sufficiently done, draw it to the Oven's Mouth, and rub it over with a buttered Cloth; then set it into the Oven again until it is dry, when you are to lay it in a Dish, and cut it up, taking a little Veal Gravy, but first pour out the Fat in the Dish it was baked in, under which you will find some good Gravy, which must be added to the Veal Gravy, with a little Butter rolled in Flour; boil these together, which with the Brains and the Sage in the Belly are to be put into the Dish. Some love a Pig brought whole to Table, in which Case you put what Sauce you like into the Dish with the remainder in a Sauce-boat.

*To melt BUTTER.*

In melting of Butter you must be very careful, that your Sauce-pan is well tinned, then take a Spoonful of cold Water, a little Flour, cutting your Butter to Pieces: Be sure to keep your Hand moving one Way, otherwise the Butter will turn oily; when the Whole is melted, let it boil, and it will be smooth and fine. A Silver Sauce-pan is to be preferred for this Purpose.

*To recover Butter when it is turned to Oil.*

Put a Ladleful of strong Broth into a Pipkin, break half a Pound of Butter into it; when you have drawn it



it white, put your oily Butter to it, pouring it in leisurely, and stirring it at the same Time, but do not overcharge your other Butter with that which is oily.

*To roast G E E S E, T U R K I E S, &c.*

When you roast a Goose, Turkey, or Fowls of any Sort, take Care to singe them with a Piece of white Paper, and baste them with Butter; dredge them with a little Flour, and when the Smoak begins to draw to the Fire, and they look plump, baste them again, and dredge them with a little Flour, and take them up.

*Sauce for a G O O S E.*

For a Goose, make a little good Gravy, which put into a Bason by itself, and Apple-Sauce in another.

*To roast a T U R K E Y.*

When you have dressed your Turkey truss its Head down to the Legs, then for the Forcemeat, take the Crumbs of a Penny Loaf, a quarter of a Pound of Beef Suet shred fine, a little Sausage-meat, or Veal scraped and pounded exceedingly fine, Nutmeg, Pepper, and Salt to your Palate; mix these up lightly with three Eggs, stuff the Craw with it, spit it, and lay it down at a good distance from the Fire, keep it clear and brisk, singe, dust, and baste it several times with Butter that will but just run, it makes the Froth stronger and the Turkey rise better, than basting it with the hot out of the Dripping Pan; when it is enough froth it, use the same Gravy you had for boiled Turkeys, only put in Browning instead of Cream: Garnish with Lemon and serve it up with Pickles; if it be of a Middle Size it will require one Hour and a quarter roasting.

*To boil a T U R K E Y with Oyster Sauce.*

Let your Turkey have no Meat the Day before you kill it, when you are going to kill it give it a Spoonful of Allegar, it will make it white and eat tender; when you have killed it hang it up by the Legs for four or five Days at least, when you have plucked it draw it at the Rump, if you can take the Breast bone out it will look much better, cut off the Legs, put the Ends of the Thighs into



the Body, skewer them down, and tie them with a String, cut off the Head and Neck, then grate a penny Loaf, chop a Score or more of Oysters fine, shred a little Lemon Peel, Nutmeg, Pepper, and Salt to your Palate, mix it up into a light Forcemeat with a quarter of a Pound of Butter, a Spoonful or two of Cream, and three Eggs, stuff the Crow with it, and make the rest into Balls and boil them, sew up the Turkey, dredge it well with Flour, put it into a Kettle of cold Water, cover it, and set it over the Fire, when the Scum begins to rise take it off, put on your Cover, let it boil very slowly for half an Hour, then take off your Kettle, and keep it close covered, if it be of a Middle Size, let it stand half an Hour in the hot Water, the Steam being kept in will stew it enough, make it rise, keep the Skin whole, tender, and very white; when you dish it up, pour over it a little of your Oyster Sauce, lay your Balls round it, and serve it with the rest of your Sauce in a Boat: Garnish with Lemon and Barberries.

N. B. Observe to set on your Turkey in time, that it may stew as above; it is the best Way I ever found to boil one to Perfection; when you are going to dish it up, set it over the Fire to make it quite hot.

*To make Oyster Sauce for a TURKEY.*

As you open your Oysters, put a Pint into a Bason, wash them out of their Liquor, and put them in another Bason; when the Liquor is settled, pour it clean off into a Sauce Pan, with a little White Gravy, a Tea Spoonful of Lemon Pickle, thicken it with Flour and a good Lump of Butter, boil it three or four Minutes, put in a Spoonful of good thick Cream, put in your Oysters, keep shaking them over the Fire, till they are quite hot, but do not let them boil, it will make them hard and look shrivelled.

*To make Sauce for a TURKEY.*

Cut the Crusts of a Penny Loaf, and the rest in thin Slices, put it into cold Water, with a few Pepper Corns, a little Salt, an Onion, boil it till the Bread is quite soft, then beat it well, put in a quarter of a Pound



Pound of Butter, two Spoonfuls of thick Cream, and put into a Bason.

*Sauce for FOWLS.*

To Fowls, you should put good Gravy in the Dish, and either Bread or Egg Sauce in a Bason.

*Sauce for DUCKS.*

For Ducks, a little Gravy in the Dish, and Onions in a Cup.

*Sauce for PHEASANTS and PARTRIDGES.*

Pheasants and Partridges should have Gravy in the Dish, and Bread Sauce in a Sauce-boat.

*Sauce for LARKS.*

Roast your Larks, and for Sauce have Crumbs of Bread done thus: Take a Sauce-Pan, or Stew-Pan and some Butter; when melted, have a good Piece of Crumb of Bread, and rub it in a clean Cloth to Crumbs, then throw it into your Pan; keep stirring them about till they are brown, then throw them into a Sieve to drain, and lay them round your Larks.

*Sauce for VEAL CUTLETS.*

Fry your Veal, and when fried take it out, and put in a little Water, an Anchovy, a few sweet Herbs, a little Onion, Nutmeg, a little Lemon Peel shred small, and a little Wine; then thicken it with a Bit of Butter rolled in flour, and pour it over the Cutlets.

*Sauce with Mutton-Gravy and Shalots.*

Take your Shalots, pare them, cut them very small, put them in a Dish with Pepper and Salt, and Mutton-Gravy, or Veal-Gravy; you may use this Sauce for Joints of Mutton, or with Fowl.

*Anchovy SAUCE.*

Take two or three Anchovies, wash them well, take out the Bones, cut them small, and put them in a Stew-pan with a thin Cullis of Veal, seasoned with Pepper and Salt; you may add a little Vinegar if you like it, let it be hot and relishing; you may use this Sauce with roasted Meat.

*To roast young CHICKENS.*

When you kill young Chickens, pluck them very carefully, draw them, only cut off the Claws, truss them



them and put them down to a good Fire, singe, dust, and baste them with Butter; they will take a quarter of an Hour roasting, then Froth them up, lay them on your Dish, pour Butter and Parsley in the Dish, and serve them up hot.

*To roast RUFFS and REES.*

These Birds I never met with but in Lincolnshire, the best Way to feed them is with White Bread boiled in Milk, they must have separate Pots, for two will not eat out of one, they will be fat in eight or ten Days; when you kill them, slip the Skin off the Head and Neck with the Feathers on, then pluck and draw them; when you roast them, put them at a good Distance from the Fire, if the Fire be good, they will take about twelve Minutes, when they are roasted, slip the Skin on again with the Feathers on, send them up with Gravy under them, made the same as for the Pheasant, and Bread Sauce in a Boat, or crisp Crumbs of Bread round the Edge of the Dish.

*To roast WOODCOCKS or SNIPES.*

Pluck them, but do not draw them, put them on a small Spit, flour them well, and baste with butter, toast a few Slices of a Penny Loaf, put them on a clean Plate, and set it under the Birds while they roasting; if the Fire be good, they will take about ten Minutes roasting, when you draw them lay them upon the Toasts on the Dish, pour melted Butter round them, and serve them up.

*To roast WILD DUCKS or TEAL.*

When your Ducks are ready dressed, put in them a small Onion, Pepper, Salt, and a Spoonful of Red Wine, if the Fire be good, they will roast in twenty Minutes, make Gravy of the Necks and Gizzards, a Spoonful of Red Wine, half an Anchovy, a Blade or two of Mace, a Slice of an End of a Lemon, one Onion, and a little Chyan Pepper, boil it till it is wasted to half a Pint, strain it through a Hair Sieve, put in a Spoonful of Browning, pour it on your Ducks, serve them up with Onion Sauce, in a Boat: Garnish your Dish with Raspings of Bread.



*To roast PIGEONS.*

When your Pigeons are ready, roll a good Lump of Butter in chopped Parsley, with Pepper and Salt, put it in your Pigeons, spit, dust, and baste them, if the Fire be good, they will be roasted in twenty Minutes, when they are enough lay round them Bunches of Asparagus, with Parsley and Butter for Sauce.

*To roast a PIGEON.*

Let some Parsley be shred fine, then take a Piece of Butter as big as a Walnut, a little Pepper and Salt; tie the Neck End tight; tie a String round the Legs and Rump, and fasten the other End to the Top of the Chimney-Piece. Baste it with Butter, and when it is enough lay it in the Dish, and it will swim with Gravy. When you use a Spit, tie your Pigeon well at both Ends.

*To broil PIGEONS.*

When you broil them, do them in the same Manner, and take care your Fire is very clear, and set your Gridiron high, that they may not burn, and have a little melted Butter in a Cup. You may split them, and broil them with a little Pepper and Salt; or roast them; to be served up with a little Parsley and Butter in the Dish.

*To roast LARKS.*

Put a Dozen of Larks on a Skewer, tie it to the Spit at both Ends, dredge and baste them, let them roast ten Minutes, take the Crumb of a Half-penny Loaf, with a Piece of Butter the Size of a Walnut, put it in a Tossing Pan, and shake it over a gentle Fire till they are a light Brown, lay them between your Birds, and pour over them a little melted Butter.

*To roast a HARE.*

Take your Hare when it is cased; and for a Pudding take a Quarter of a Pound of Suet, and as much Crumbs of Bread, a little Parsley shred fine, and about as much Thyme as will lie on a Six-pence, when shred; an Anchovy cut small, a very little Pepper and Salt, some Nutmeg, two Eggs, and a little Lemon-peel: Mix all this together, and put it into the Hare. Sew up the Belly, spit it, and lay it to the Fire, which  
must



must be a good one. Your Dripping-pan must be very clean and well tinned. Put two Quarts of Milk and half a Pound of Butter into the Pan; keep basting it all the while it is roasting with the Butter and Milk till the whole is used, and your Hare sufficiently done; observe that the Liver is to be parboiled and used in the Pudding.

*To roast a HARE.*

Your Pudding must be thus prepared: take the Crumb of a Penny Loaf, a quarter of a Pound of Beef Marrow or Suet, and a quarter of a Pound of Butter, shred the Liver, (being parboiled) a Sprig or two of Winter Savory, a little Lemon Peel, one Anchovy, a little Chyan Pepper, half a Nutmeg grated, mix them up in a light forcemeat, with a Glass of Red Wine, and two Eggs, put this into the Belly of your Hare, when you must sew it up, and when set to the Fire, put a Quart of good Milk in your Dripping Pan, with this baste your Hare until it is reduced to half a Gill, then flour, and baste it well with Butter; if it be a large one, it will require an Hour and a half to roast it.

*Different Sorts of Sauce for a HARE.*

Take a Pint of Cream and half a Pound of fresh Butter; put them in a Sauce pan, and keep them stirring with a Spoon until all the Butter is melted, and the Sauce thick; then take up the Hare, and pour the Sauce into the Dish. Another Way to make Sauce for a Hare, is to make good Gravy, thickened with a little Piece of Butter rolled in Flour. You may leave the Butter out, if you do not like it, and have some Currant Jelly warmed in a Cup, or Red Wine and Sugar boiled to a Syrup: Done thus: Take half a Pint of Red Wine, a Quarter of a Pound of Sugar, and set over a slow Fire to simmer for about a Quarter of an Hour. You may do half the Quantity and put it into your Sauce-Boat or Bason.

*To broil STEAKS, and to make them tender by Vinegar.*

First have a very clear brisk Fire and your Grid-iron very clean; and as soon as you begin have ready  
a Dish



a Dish kept warm on a Chafing-dish, as one of the greatest Excellencies is to send them up hot. Rump Steaks are to be preferred, and not to be thicker than half an Inch, and before they are laid on the Gridiron, Pepper and Salt are to be used according to Discretion, as are Shalots or Onions cut fine, or a Piece of Butter to be laid between them; observe your Steaks are not to be turned until one Side is done, and in a little Time after they are turned, you will find a Quantity of Gravy collected, which must be preserved, and as soon as they are sufficiently done, serve them up with a Cover to keep them hot. Vinegar rubbed on Steaks sometime before they are dressed, adds much to their Tenderness, and makes them eat very short.

*To broil PORK STEAKS.*

Let the Skin of a Loin of Pork be taken off, then cut into very thin Steaks to be well beaten with a Rolling-pin, and seasoned with Salt on one Side, then to be laid on the Gridiron when you season the other, they are to be often turned, and are to be served up with strong Gravy, having ready drawn Butter and Mustard. They are to be served up with the same Care that is directed for Beef-steaks.

*Directions concerning the Sauce for STEAKS.*

If you love Pickles or Horle-radish with Steaks serve them up on small Plates.

*To broil MUTTON STEAKS.*

Cut your Steaks half an Inch thick, when your Gridiron is hot, rub it with fresh Suet, lay on your Steaks, keep turning them as quick as possible, if you do not take great Care the Fat that drops from the Steaks will smoak them; when they are enough, put them into a hot Dish, rub them well with Butter, slice a Shalot very thin into a Spoonful of Water, pour it on them with a Spoonful of Mushroom Catchup and Salt, serve them up hot.

*To boil a HAM.*

When you boil a Ham, put it down in a Copper of cold Water; let it be about three or four Hours before it boils, keeping it well skimmed all the Time; then,



then, if it is a small one, an Hour and a Half will boil it, after the Water begins to boil; and if a large Ham, two Hours: For you are to consider the Time it has been heating in the Water, will soften the Ham, and make it be done the sooner.

*To boil a T O N G U E.*

A Tongue, if salt and dried is to be put into cold Water over Night, and then to be put down in cold Water to boil for three Hours; if fresh out of the Pickle two Hours, and to be put in when the Water boils.

*To boil pickled P O R K.*

Be sure you put it in when the Water boils. If a middling Piece, an Hour will boil it; if a very large Piece, an Hour and a half or two Hours. If you boil pickled Pork too long it will go to a Jelly.

*To boil F O W L S and H O U S E - L A M B.*

Fowls and House-Lamb, boil by themselves, and in plenty of Water; and if any Scum rises be careful to take it off. They will be both sweeter and whiter than if boiled in a Cloth. A little Chicken will be done in fifteen Minutes, a large one in twenty, a good Fowl in half an Hour, a small Turkey or Goose in an Hour, and a large Turkey in an hour and a half.

*Sauce for a boiled T U R K E Y.*

Take a little Water, or Mutton-Gravy, a blade of Mace, an Onion, a little Thyme, the same of Lemon-peel, and an Anchovy: boil all these together, strain them through a Sieve, melt some Butter and add it to them, frying a few Sausages to be laid in the Dish. Garnish with sliced Lemon.

*Sauce for a boiled G O O S E.*

Sauce for a boiled Goose must be either boiled Onions or Cabbage, stewed in Butter for five Minutes.

*To roast a H A U N C H of V E N I S O N.*

When you have spitted your Venison, lay over it a large Sheet of Paper buttered, then lay over the Paper a thin Paste of Flour and Water, which is to be covered with another Paper secured with Packthread to keep the Paste from falling off; a large Haunch will take four Hours roasting, at the end of which you are



are to take off the Paper and Paste, dust it well with Flour, and baste it with Butter; when it is a light Brown dish it up with Brown Gravy in your Dish, or Currant Jelly Sauce, sending up some in a Boat.

*Different Sorts of Sauce for V E N I S O N.*

1st. Currant-Jelly warmed; 2d. Half a Pint of red Wine, with a Quarter of a Pound of Sugar, simmered over a clear Fire for five or six Minutes; 3d. Half a Pint of Vinegar, and a Quarter of a Pound of Sugar, simmered till it is a Syrup; 4th. Boil Claret, whole Mace, and Sugar up thick.

*To roast MUTTON VENISON-Fashion.*

Take a hind Quarter of fat-Mutton, and cut the Leg like a Haunch; lay it in a Pan with the Back-side of it down, pour a Bottle of red Wine over it and let it lie twenty-four Hours, then spit it, and baste it with the same Liquor and Butter all the Time it is roasting at a good quick Fire, an Hour and a Half will do it. Have some good Gravy in a Cup, and sweet Sauce in another. A good fat Neck of Mutton eats finely, done this way.

*To keep V E N I S O N or H A R E sweet; or to recover them when tainted.*

— If your Venison be very sweet, only dry it with a Cloth, and hang it where the Air comes. If you would keep it any Time, dry it very well with clean Cloths, rubbing it all over with beaten Ginger, to be hung in an airy Place, when it will keep a good while. If it is tainted or musty, take some Water just warm, and wash it well; then take fresh Milk and Water just warm, and wash it again; then dry it in clean Cloths very well, and rub it all over with beaten Ginger, and hang it in an airy Place. When you roast it, you need only wipe it with a clean Cloth and paper it, as before directed. Never do any thing else to Venison, either to recover or preserve it. A Hare you may manage in the same Way.

*To roast a TONGUE, or UDDER.*

Parboil it first, then roast it, sticking eight or ten Cloves in it; Baste it with Butter, to be served up  
with



with Gravy and sweet Sauce. An Udder eats very well, done this Way.

*To Roast R A B B I T S.*

Do not spit them Back to Back, but skewer them Side to Side. Baste them with good Butter, and dredge them with a little Flour. Half an Hour will do them, at a very quick clear Fire; and if they are very small, twenty Minutes. Take the Liver, with a little Bunch of Parsley, and boil them, then to be chopped very fine. Melt some good Butter, and put half the Liver and Parsley into the Butter; this put into the Dish, and garnish with the other Half. Let your Rabbits be done of a fine light brown.

*To roast a R A B B I T H A R E-Fashion.*

Lard a Rabbit with Bacon; roast it as you do a Hare, and it eats very well: to be served up with Gravy Sauce; but if not larded, white Sauce.

*TURKIES, PHEASANTS, &c. may be larded.*

You may lard a Turkey, or Pheasant, or any Thing, just as you like it.

*To roast a F O W L, P H E A S A N T-Fashion*

If you should have but one Pheasant, and want two in a Dish, take a large full-grown Fowl, keep the Head on and truss it just as you do a Pheasant; lard it with Bacon, but do not lard the Pheasant; this Deception is not very discoverable.

*Directions for roasting the following and the Time to be allowed for doing them.*

*H O U S E-L A M B.*

If a large Fore Quarter, an Hour and a Half; if a small one, an Hour. The Out-side must be papered, basted with good Butter, and you must have a very quick Fire. If a Leg, about three Quarters of an Hour; a Neck, Breast, or Shoulder, three Quarters of an Hour; if very small, half an Hour will do.

*A P I G.*

If just killed, an Hour; if killed the Day before, an Hour and a Quarter; if a very large one an Hour and a half. But the best Way to judge is when the Eyes drop out, and the Skin is grown very hard; then you must rub it with a coarse Cloth, with a good piece



piece of Butter rolled in it, till the Crackling is crisp, and of a fine light brown.

### *A H A R E.*

You must have a quick Fire. If it be a small Hare put three Pints of Milk and half a Pound of fresh Butter in the Dripping-pan, which must be very clean and in good Order; if a large one, two Quarts of Milk and half a Pound of fresh Butter. You must baste your Hare well with this all the Time it is roasting, and when the Hare has soaked up all the Butter and Milk it will be enough.

### *A T U R K E Y or a G O O S E.*

A middling Turkey will take an hour; a very large one, an Hour and a Quarter; a small one three Quarters of an Hour. You must paper the Breast till it is near done, then take the Paper off and froth it up. Your Fire must be very good.

### *F O W L S and T A M E D U C K S.*

A large Fowl, three Quarters of an Hour; a middling one, half an Hour; very small Chickens, twenty Minutes. Your Fire must be very quick and clear when you lay them down.

### *W I L D D U C K S.*

Ten Minutes at a very quick Fire will do them; but if you love them well done, a Quarter of an Hour.

### *T E A L, W I G E O N, &c.*

Observe the same Rule.

### *W O O D C O C K S, S N I P E S, and P A R T R I D G E S.*

They will take Twenty Minutes.

### *P I G E O N S and L A R K S.*

Pigeons will take fifteen Minutes, and Larks ten Minutes.

*To keep M E A T hot, when under the necessity of being kept a while.*

Set the Dish over a Pan of boiling Water; cover the Dish with a deep Cover so as not to touch the Meat, and throw a Cloth over all. Thus you may keep your Meat hot a long Time, and it is better than over-roasting and spoiling the Meat. The Steam of the Water keeps the Meat hot, without drawing out the Gravy; whereas if you set a Dish of Meat any Time,



Time, over a Chafing-Dish of Coals, it will dry up the Gravy and spoil the Meat.

*To preserve M E A T without Salt.*

Wet a Napkin in White-wine Vinegar, wring it out, and wrap the Meat in it. It will keep it a Fort-night, or longer, in hot Weather.

*To dress C A B B A G E S, &c.*

Cabbage, and all sorts of young Sprouts, must be boiled in a great deal of Water. When the Stalks are tender, or fall to the Bottom, they are enough; then take them off before they lose their Colour. Always throw Salt into your Water before you put your Greens in. Young Sprouts you send to the Table just as they are, but Cabbage is best chopped and put into a Sauce-pan with a good Piece of Butter, stirring it for about five or six Minutes till the Butter is melted, and then send it to Table.

*To boil C A B B A G E.*

Take off the Outside Leaves, and cut it into Quarters, pick it well, and wash it clean, boil it in a large Quantity of Water, with Plenty of Salt; when it is tender and of a fine light Green, lay it on a Sieve to drain, but do not squeeze it, if you do, it will take off the Flavour; have ready some very rich melted Butter, or chop it with cold Butter.—Greens must be boiled the same Way, and both made to boil with great quickness in order to preserve their Colour.

*To dress C A R R O T S.*

Let them be scraped very clean, and when they are enough rub them with a clean Cloth, then slice them into a Plate, and pour some melted Butter over them. If they are young spring Carrots, they will take half an Hour to boil; if large an Hour; but old *Sandwich* Carrots will take two Hours.

*To dress T U R N I P S.*

They eat best boiled in Water, and when soft through take them up, to be chopped smooth and put in the Stew-pan, to be tossed up with Butter and Salt to your Palate, with a little Cream, to be served up hot.



*To stew SPINACH.*

Wash your Spinach well in several Waters, put it in a Colander, have ready a large Pan of boiling Water with a Handful of Salt, put it in, let it boil two Minutes, it will take off the strong earthly Taste, then put it into a Sieve, squeeze it well, put a quarter of a Pound of Butter into a Tossing Pan, put in your Spinach, keep turning and chopping it with a Knife, until it be quite dry, pour round it very rich melted Butter, it will eat exceeding well and have quite a different Taste from the common Way of dressing it.

*To boil Green PEAS.*

Shell your Peas just before you want them, put them down in plenty of boiling Water, with some Salt, when they begin to dent or sink they are done, and in order to drain the Water from them, put them into a Sieve or Colander; they must be served up hot, with melted Butter in your Sauce-boat, garnishing with boiled Parsley chopped; but should you chuse your Butter in the Pease, do not put it in while they are very hot, you are to stir them briskly as when melting Butter; they are not to be set on the Fire again, as the Butter would become Oily.

*To boil PARSNIPS.*

Wash your Parsnips very well, boil them 'till they are soft, then take off the Skin, beat them in a Bowl with a little Salt, put to them some Cream and a Lump of Butter, put them in a Tossing Pan, let them boil 'till they are like a light Custard Pudding, put them on a Plate, and send them to the Table hot.

*To dress BROCOLI.*

Strip all the little Branches off till you come to the Top one, then with a Knife peel off all the hard outside Skin which is on the Stalks and little Branches, and throw them into Water. Have a Stew-pan of Water with some Salt in it: When it boils put in the Brocoli, and when the Stalks are tender it is enough, then send it to a Table with Butter in a Cup. The French eat Oil and Vinegar with it.

*To*



*To dress POTATOES.*

You must boil them in as little Water as you can without burning the Sauce-pan. Cover the Sauce-pan close, and when the Skin begins to crack they are enough: Drain all the Water out, and let them stand covered for a Minute or two; then peel them, lay them in your Plate, and pour some melted Butter over them. The best Way to do them is, when they are peeled to lay them on a Gridiron till they are of a fine brown, and send them to Table. Another Way is to put them into a Sauce-pan with some good Beef Dripping, cover them close, and shake the Sauce-pan often for fear of burning at the Bottom: When they are of a fine brown and crisp, take them up in a Plate, then put them into another to avoid the Fat, and put the Butter in a Cup.

*To dress CAULIFLOWERS.*

Take your Flowers, cut off all the Green Part, and then cut the Flowers into four, and lay them in Water an Hour: when your Water boils, put in the Cauliflowers, and be sure to skim the Sauce-pan well. When the Stalks are tender take them carefully up, and put them into a Colander to drain; and serve them up with melted Butter.

*To dress KIDNEY BEANS.*

First string them, then cut them into two, and afterwards across: But if you would do them nice, cut the Bean into Four, and then across which is eight Pieces; lay them in Water and Salt, and when your Pan boils put in some Salt and the Beans: When they are tender they are enough; they will be soon done. Take care they don't lose their fine Green by overboiling. Lay them in a Plate, and have Butter in a Cup.

*To dress ARTICHOKE S.*

Wring off the Stalks, as by this Method many of the Strings are drawn out, put them into the Water cold with the Tops downwards, that all the Dust and Sand may boil out. When the Water boils, an Hour and an half will do them.

*To dress ASPARAGUS.*

Scrape all the Stalks very carefully till they look white; cutting off as much as is necessary, then throw them



them into Water, and when well washed, let them be tied in small Bundles, to be put down in boiling Water, which is to be kept to a quick boil, and when they feel a little tender let them be taken up: If you boil them too much you lose both Colour and Taste. Cut the round of a small Loaf about half an Inch thick, toast it brown on both sides, dip it in the Asparagus Liquor, and lay it in your Dish: Pour a little Butter over the Toast, then lay your Asparagus on the Toast all round the Dish with the white Ends outward. Do not pour your Butter over the Asparagus, but serve it up in a Bason and send it to Table.

*To boil Windsor B E A N S.*

Boil them in a good Quantity of Salt and Water, boil and chop some Parsley, put it in good melted Butter; serve them up with Bacon in the Middle if you chuse.

*To dress Skirrets.*

The Skirret, tho' it is none of the largest, yet is certainly one of the best Products of the Garden, if it be rightly dressed; the way of doing which, is, to wash the Roots very well, and boil them till they are tender, which need not be very long. Then the skin of the Roots must be taken off, and a sauce of melted Butter and sweet Wine poured over them: In this Manner they are served at the Table, and eaten with the Juice of Orange, and some likewise use sugar with them; but the Root is very sweet of itself.

Some, after the Root is boiled, and the skin taken off, fry them, and use the sauce as above: so likewise the Roots of Salsify and Scorzonera are to be prepared for the Table.

*To dress B E A N S and B A C O N.*

When you dress Beans and Bacon, boil the Bacon by itself and the Beans by themselves, otherwise the Bacon would spoil the colour of the Beans. Always throw some Salt into the Water, and some Parsley nicely picked. When the Beans are enough (which you will know by their being tender) throw them into a Colander to drain: Take up the Bacon and skin it; throw some Raspings of Bread over the Top, and if you have



have an Iron make it red-hot and hold over it, to brown the Top of the Bacon. If you have not one, set it before the Fire to brown. Lay the Beans in the Dish, and the Bacon in the Middle over them, and send them to Table with Butter in a Bason, garnish with Parsly.

*Some general Directions in regard to boiling of Garden Things.*

Most people spoil Garden Things by over-boiling them: All things that are Green should have a little Crispness, for if they are over-boiled they have neither Sweetness or Beauty.

When you boil any Garden Things, you must be sure the Water boils, when you put in your Peas, Greens, French Beans, or Asparagus; when they are in, make it boil fast again; you must not cover them, but watch them, and be assured they are enough, when they begin to sink to the Bottom, provided they have boiled all the Time: Take them out as soon as they sink, or they will immediately change Colour; but if you find that you cannot immediately send up your Dinner, put the Greens in a Colander, shaking a little Salt on them, then give them a sudden Dip in a Pan of cold Water, this will fix their Colour, so that when you put them into the Pot to warm, they will not be the least injured.

Notwithstanding the Directions in regard to dressing or boiling Potatoes, it may be necessary to add, that as there are some if boiled too quickly will burst before they are near done, these are to have plenty of Water, and to be very gradually heated, and in order to prevent their coming to a Boil too soon, let cold Water be added as often as may be necessary, and as some Seasons are unfavourable to this root by rendering them very wet, the way to remedy the Evil is to put them down in an Iron-pot without any Water, and to have the Lid well secured to keep in the Heat; observe before you put in the Potatoes, to lay a little Beef Dripping in the Pot, which is sometimes to be taken off the Fire in order to stir the Potatoes, shifting these from the Bottom to the Top, that they may be equal-  
ly



ly done. The small sort answers best in this way, before you serve them up, shake some Salt through them.

### *To Roast DUCKS.*

When you have killed and drawn your Ducks, shred one Onion, and a few Sage Leaves, put them into your Ducks with Pepper and Salt, spit, singe, and dust them with Flour, baste them with Butter; if your Fire be very hot they will be roasted in twenty Minutes, the quicker they are roasted the better they eat; just before you draw them, dust them with Flour, and baste them with Butter, put them on a Dish, have ready your Gravy made of the Gizzards, Pinions, and Necks a large Blade of Mace, a few Pepper Corns, a Spoonful of Catchup; the same of Browning, a Tea Spoonful of Lemon Pickle, and one Onion, strain it, pour it on your Dish, and send Onion Sauce in a Boat.

### *To boil FOWLS.*

When you have plucked your Fowls, draw them at the Rump, cut off the Head, Neck and Legs, take the Breast-bone very carefully out, skewer them with the End of their Legs in the Body, tie them round with a String, singe, and dust them well with Flour, put them in a Kettle of cold Water, cover it close, set it on the Fire, when the Scum begins to rise, be careful to take it off, put on your Cover, and let them boil very slowly twenty Minutes, take them off, cover them close, and the Heat of the Water will stew them enough in half an Hour; it keeps the Skin whole, and they will be both whiter and plumper than if they had boiled fast; when you take them up, drain them, pour over them White Sauce or melted Butter.

### *To roast large FOWLS.*

Take your Fowls when they are ready dressed, put them down to a good Fire, singe, dust, and baste them with Butter, they will be near an Hour in roasting, make a Gravy of the Necks and Gizzards, strain it, put in a Spoonful of Browning; when you dish them up, pour the Gravy into the Dish, serve them up with Egg Sauce, in a Boat.



# The New ART of COOKERY

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## C H A P II.

### M A D E - D I S H E S.

#### *Observations on MADE DISHES.*

**B**E careful the Tossing Pan is well tinned, quite clean, and not gritty, and put every Ingredient into your White Sauce, and have it of a proper thickness, and well boiled, before you put in Eggs and Cream, for they will not add much to the thickness, nor stir them with a Spoon after they are in, nor set your Pan on the Fire, for it will gather at the Bottom and be in Lumps, but hold your Pan a good Height from the Fire, and keep shaking the Pan round one Way, it will keep the Sauce from curdling, and be sure you do not let it boil; it is the best Way to take up your Meat, Collops, or Hash, or any other Kind of Dish you are making, with a Fish Slice, and strain your Sauce upon it, for it is almost impossible to prevent little Bits of Meat from mixing with the Sauce, and by this Method the Sauce will look clear.

In the Brown made Dishes take special Care no Fat is on the Top of the Gravy, but skim it clean off, and let it be of a fine Brown, and taste of no one Thing in particular; if you use any Wine put it in some Time before your Dish is ready, to take off the rawness, for nothing can give a Made Dish a more disagreeable Taste than raw Wine, or fresh Anchovy: When you use fried Forcemeat Balls, put them on a Sieve to drain the Fat from them, and never let them boil in your Sauce, it will give it a greasy look, and soften the Balls; the best Way is to put them in after your Meat is dished up.

You may use pickled Mushrooms, Artichoke Bottoms, Morels, Truffles, and Forcemeat Balls in almost every Made Dish, and in several, you may use a Roll of Forcemeat instead of Balls, as in the Porcupine Breast of Veal, and where you can use it, it is much fitter



fitter than Balls, especially in a Mock Turtle, collared or raggoed Breast of Veal, or any large Mead Dish.

*To dress a Mock Turtle.*

Take a Calf's Head, and scald off the Hair, as you would do of a Pig; then clean it, cut off the horny Part in thin slices, with as little of the Lean as possible; put in a few chopped Oysters, and the Brains, have ready between a Quart and three Pints of strong Mutton or Veal Gravy, with a Quart of Madeira Wine, a large Tea-spoonful of Cayan Pepper, a large Onion chopped very small, peel off an half of a large Lemon, shred as fine as possible, a little Salt, the Juice of four Lemons, and some sweet Herbs cut small; stew all these together till the Meat is very tender, which will be in about an Hour and a half; and then have ready the Back-shell of a Turtle, lined with a Paste of Flour and Water, which you must first set in the Oven to harden; then put in the Ingredients, and set into the Oven to brown the Top; and when that is done, garnish with the Yolks of Eggs boiled hard, and Force-meat-balls.

*N. B.* This Receipt is for a large Head; if you cannot get the Shell of a Turtle, a China Soop-dish will do as well; and if no Oven is at hand, the setting may be omitted; and if no Oysters are to be had, it is very good without any.

It may be dressed with only a Pint of Wine, and the Juice of two Lemons.

When the horney Part is boiled a little tender, then put in your white Meat.

It will do without the Oven; and take a fine Knuckle of Veal, cut off the Skin, and cut some of the fine firm Lean into small Pieces, as you do the white Meat of a Turtle, and stew it with the other white Meat above.

Take the firm Hard-fat which grows between the Meat, and lay that into the Sauce of Spinach or Sorrel, till half an Hour before the above is ready; then take it out, and lay it on a Sieve to drain; and put in



Juice to stew with the above. The Remainder of the Knuckle will help the Gravy.

*Mock TURTLE a second Way.*

Take off the Hair of a Calf's Head as before, boil it half an Hour, when boiled cut it in Pieces of half an Inch thick, and one Inch and a half long, put it into a Stew Pan with two Quarts of Veal Gravy, and Salt to your Taste; let it stew one Hour, then put in a Pint of Madeira Wine, half a Tea Spoonful of Chyan Pepper, Truffles and Morels one Ounce each, three or four Artichoke Bottoms boiled and cut in Quarters; when the Meat begins to look clear and the Gravy strong, put in half a Lemon, and thicken it with Flour and Butter, fry a few Forcemeat Balls, beat four Yolks of hard boiled Eggs in a Mortar very fine, with a Lump of Butter, make them into Balls the Size of Pigeons Eggs; put the Force-meat Balls and Eggs in after you have dished it up.

N. B. A Lump of Butter put in the Water makes the Artichoke Bottoms boil White and sooner.

*An excellent Way to hash a Calf's Head.*

Let the Tongue and Brains be taken out, then let the Head be tied up in a Cloth for boiling, observe to take up that side intended for the Hash before it is too much boiled, and the other half to be well boiled, and the Tongue until it will blanch; the Brains are to be put in a Cloth and boiled in a Sauce-Pan. The half you intend for the Hash is to be cut into thin Pieces the size of a Crown-piece, first carefully taking out the Eye; the Stew-pan is now to be wiped very dry and dredged over with Flour, and when set on a clear Fire, let the Flour be stirred with an Onion at the end of a Skewer, until it comes to a fine light Gold Colour, then put in three Pints of strong Beef Gravy, two Spoonfuls of Catchup, and two of Walnut Liquor, some brown Mushrooms, Oyster Liquor, Lemon Peel thred very fine, an Onion stuck with Cloves, and some beaten Mace: the Tongue is then to be sliced, and put into the Hash, the Meat to be laid in the Pan, to stew for an hour over a slow Fire, being well covered, then put in half a Pint of Madeira, with



with Force-meat Balls, and Oysters; let the Brains be beaten in a Bowl, with the back of a Spoon, adding the Yolks of three Eggs well beaten, with a large Handful of Flour, some grated Nutmeg, and a little Salt, with white Wine, then to be fried to a light Brown, this to garnish the Dish. The other half of the Head to be hacked across, then rubbed over with the Yolk of an Egg, throwing over it a little Pepper and Salt, with some shred Lemon-peel, then rasping over it a Crust of Bread, put it to the Fire to Brown. When to be served up, take the Yolks of three Eggs, well beaten, and mixed with the Hash, to bring it to a fine thickness, and when it is in the Dish, let the Head be laid over it, garnished with the fried Brains.

*Another Way.*

Clean your Calf's Head exceeding well, and boil it a quarter of an Hour; when it is cold cut the Meat into thin broad Slices, and put it into a Tossing Pan, with two Quarts of Gravy; and when it has stewed three quarters of an Hour, add to it one Anchovy, a little beaten Mace, add Chyan Pepper to your Taste, two Tea Spoonfuls of Lemon Pickle, two Meat Spoonfuls of Walnut Catchup, half an Ounce of Truffles and Morels, a Slice or two of Lemon, a Bundle of Sweet Herbs, and a Glass of white Wine, mix a quarter of a Pound of Butter with Flour, and put it in a few Minutes before the Head is enough; take your Brains and put them into hot Water, it will make them skin sooner, and beat them fine in a Bason, then add to them two Eggs, one Spoonful of Flour, a bit of Lemon peel shred fine, chop small a little Parsley, beat them very well together, strew into little Cakes in a Panful of boiling Hog's-lard, and fry them a light Brown, then lay them on a Sieve to drain; take your Hash out of the Pan with a Fish Slice, and lay it on a Dish, and strain your Gravy over it, lay upon it a few Mushrooms, Force-meat Balls, Yolks of four Eggs boiled hard, and the Brain Cakes: Garnish with Lemon and Pickles.

It is proper for a Top or Side Dish.



*Another Way*

Take a large Calf's-head, split and wash it, take out the Brains, when it is half boiled, take one Side, and cut the Meat intirely from it in small Slices; then put a Piece of fresh Butter in a flat Sauce-pan, and place it over a clear Fire, burn the Butter until it is near brown, then put in an Handful of Flour, stir them with a Piece of Bacon on the point of a Knife, stuck with Cloves, have ready an Anchovy and Onion cut small; give them two or three Stirs, then put in your Meat with a Quart of strong Broth, let them boil to the Consistence of Cream, season with Bacon, Cloves, Mace, Pepper, a Naggin of white or *Rhenish* Wine, half a hundred of Oysters, with half a Pound of fresh Butter; toss all together in your Pan, over the Fire, then season with Salt to your Taste. The other half, when well boiled, must be carbonaded with a sharp Knife, then to put over it melted Butter, Yolk of an Egg, seasoned with Pepper and Salt; these to be covered with grated Bread, then set it before a good Fire to brown, basting it while doing. Then provide a Batter of Eggs and Flour moistened with Ale and melted Butter, slice the Brains, half of the Tongue, and some Bacon; dip these in the Batter, and fry them a fine light Brown with clarified Butter. These being all ready, and the Hash well warmed, pour them into a Dish, placing the carbonaded Side in the Middle, garnishing all round, with sliced Lemon, Horse-radish and fried Parsley.

*Another Way less expensive.*

Clean your Head well, and boil it tender, then cut it into small Pieces, have ready some good Broth of Veal or Mutton, which must be put with the meat into a Toss-pan, with Cloves, Mace, Pepper, Salt, and Nutmeg; when you think it is quite hot, take a Naggin of Cream, the Yolks of four Eggs, and some of the Liquor out of the Pan, and mix them all up together; then put in a Quarter of a Pound of Butter rolled in Flour, and keep shaking it in the Pan, till it comes to a proper thickness, then put in  
your



your Cream, Eggs, and Liquor, and the Juice of one Lemon, fry the Brains in Batter, and garnish with Slices of Bacon, crisp Parsley and Lemon; you may add Mushrooms to your Sauce if you think proper, or garnish with fried Oysters.

*To dress SCOTCH-COLLOPS white.*

Cut them off the thick part of a Leg of Veal, the size and thickness of a Crown Piece, put a Lump of Butter into a Tossing Pan, and set it over a slow Fire, or it will discolour your Collops, before the Pan is hot lay the Collops in, and keep turning them over 'till you see the Butter is turned to a thick white Gravy; put your Collops and Gravy into a Dish, and set them upon the Hearth to keep warm, put cold Butter again into your Pan every Time you fill it, and fry them as above, and so continue 'till you have finished; when you have fryed them, pour the Gravy from them into your Pan, with a Tea Spoonful of Lemon Pickle, Mushroom Catchup, Caper Liquor, beaten Mace, Chyan Pepper, and Salt, thicken with Flour and Butter, when it has boiled five Minutes, put in the Yolks of two Eggs well beat and mixed, with a Tea Cup full of rich Cream; keep shaking your Pan over the Fire 'till your Gravy looks of a fine thickness, then put in your Collops and shake them, when they are quite hot, put them on your Dish with Force-meat Balls, strew over them pickled Mushrooms: Garnish with Barberries, and Kidney-beans.

*SCOTCH-COLLOPS.*

Cut your Collops off a Fillet of Veal; cut them thin, hack them and fry them in fresh Butter; then take them out and Brown your Pan with Butter and Flour, as you do for a Soup. Do not make it too thick; put in your Collops and some Bacon cut thin and fryed, and some Forced-meat Balls fryed, some Mushrooms, Oysters, Artichoke bottoms, sliced Lemon, and Sweet-breads, or Lamb-stones; some strong Broth, Gravy, and thick Butter; Toss up all together. Garnish the Dish with sliced Lemon.



*To dress SCOTCH-COLLOPS.*

Take Veal, cut it thin, beat it well with the Back of a Knife or Rolling-pin, and grate some Nutmeg over them; dip them in the Yolk of an Egg, and fry them in a little Butter till they are of a fine brown; then pour the Butter from them, and have ready half a Pint of Gravy, a little Piece of Butter rolled in Flour, a few Mushrooms, a Glass of white Wine, the Yolk of an Egg, and a little Cream mixed together. If it wants a little Salt put it in. Stir them all together, and when it is of a fine Thickness dish it up. It does very well without the Cream, or Gravy, when you are to use warm Water, and either red or white Wine.

*SCOTCH COLLOPS another Way.*

Prepare a Fillet of Veal and cut it into thin Slices, then cut off the Skin and Fat, and make three Pints of Gravy, as for Soup; flour your Collops and fry them brown, and lay them by; then take a Quarter of a Pound of Butter, and put it into a deep Stew-pan; let it melt; and strew in a handful of Flour, shaking and stirring it till it is brown; then put in the Gravy, and one whole small Onion, a Bunch of Herbs, which must be soon taken out; let it boil a little, and put in the Collops to stew half a Quarter of an Hour: put in Balls of Force-Meat, ready fried; take up a little Liquor out of the Stew-pan and mix with it, then pour it all in and shake them well together; take out the Collops, lay them on the Dish, and let the Sauce thicken a little more, and pour it over the Meat: you may add fried Bacon, Mushrooms, and Palates; put in the juice of a Lemon.

*To dress a Fillet of V E A L with Collops.*

For an Alteration, take a small Fillet of Veal, cut what Collops you want, then take the Udder and fill it with Force-Meat, roll it round, tie it with a Packthread across, and roast it; lay your Collops in the Dish, and lay your Udder in the Middle. Garnish your Dishes with Lemon.

*To make Force-Meat BALLS.*

Now you are to observe, that Force-Meat Balls are a great addition to all Made-Dishes, made thus: Take  
half



half a pound of Veal, and half a Pound of Suet, cut fine, and beat in a Marble Mortar or Wooden Bowl; have a few sweet Herbs sliced fine, a little Mace dried and beat fine, a small Nutmeg grated, or half a large one, a little Lemon peel cut very fine, a little Pepper and Salt, and the Yolks of two Eggs; mix all these well together, then roll them into little round Balls, rolling them in Flour, to be fried brown. If they are for any thing of white-Sauce, put a little Water on in a Sauce-pan, and when the Water boils put them in, and let them boil for a few Minutes, but never fry them for white-Sauce.

*To make Balls of Veal.*

Mince the Lean of a Leg of Veal, and cut out the Sinews; then mince with it some Fat of Beef Suet, if the Leg be of a Cow Calf, the Udder will be good instead of Suet; when it is very well tempered together with the Chopping Knife, have some Cloves, Mace, and Pepper beaten, and season your Meat with Salt, then make up the Meat into little Balls, and let them to boil in good strong Mutton Broth; as soon as they are boiled enough, take the Yolks of five or six Eggs well beaten, with as much Vinegar as you please, and some of the Broth mingled together; stir it into all your Balls and Broth, and give it a Warm on the Fire; then dish up the Balls upon Sippets, and pour the Sauce on it.

*Truffles and Morels, how to be prepared.*

Take half an Ounce of Truffles and Morels, simmer them in two or three Spoonfuls of Water for a few Minutes, then put them with the Liquor into the Sauce. They thicken both Sauce and Soup, and give it a fine Flavour.

*To Stew Ox-Palates.*

Stew them very tender: Which must be done by putting them in cold Water, and let them stew very softly over a slow Fire till they are tender, then cut them into Pieces, and put them either into your Made-Dish or Soup; and Cocks-combs and Artichoke-bottoms, cut small, and put into the Made-Dish. Garnish your Dishes with Lemons, Sweetbread stewed for  
white.



white Dishes, and fry'd for brown Ones, and cut in little Pieces.

*To Ragoo a Leg of MUTTON.*

Take all the Skin and Fat off, cut it very thin the right way of the Grain, then butter your Stew-pan, and shake some Flour in it; slice half a Lemon and half an Onion, cut them very small, a little Bundle of sweet Herbs, and a Blade of Mace: put all together with your Meat into the Pan, stir it a Minute or two, then put in six Spoonfuls of Gravy, and have ready an Anchovy minced small; mix it with some Butter and Flour, stir it all together for six Minutes; and then dish it up.

*To barbicue a Leg of PORK.*

Lay down your Leg to a good Fire, put into the Dripping Pan two Bottles of Red Wine, baste your Pork with it all the Time it is roasting, when it is enough, take up what is left in the Pan, put to it two Anchovies, Yolks of three Eggs boiled hard and pounded fine, with a quarter of a Pound of Butter, add half a Lemon, a Bunch of sweet Herbs, a Tea Spoonful of Lemon Pickle, a Spoonful of Catchup, and one of Torrogon Vinegar, or a little Torrogon shred small, boil them a few Minutes, then draw your Pork, and cut the Skin down from the Bottom of the Shank in rows an Inch broad, raise every other row, and roll it to the Shank, strain your Sauce and pour it on boiling hot, lay Oyster patties all round your Pork, with Sprigs of green Parsley.

*To make a brown Fricassey.*

You must take your Rabbits or Chickens and skin them, then cut them into small Pieces, and rub them over with Yolks of Eggs. Have ready some grated Bread, a little beaten Mace, and a little grated Nutmeg mixed together, and then roll them in it; put a little Butter into your Stew-pan, and when it is melted put in your Meat: Fry it of a fine Brown, and take Care they do not stick to the Bottom of the Pan, then pour the Butter from them, and pour in half a Pint of Gravy, a Glass of red Wine, a few Mushrooms, or two Spoonfuls of the Pickle, a little Salt (if wanted) and a Piece of Butter rolled in Flour. When it



it is of a fine Thickness dish it up, and send it to Table.

*To make a white Fricasey.*

You may take two Chickens or Rabbits, skin them, and cut them into little Pieces; lay them into warm Water to draw out all the Blood, and then lay them in a clean Cloth to dry: Put them into a Stew-pan with Milk and Water, stew them till they are tender, and then take a clean Pan, put in half a Pint of Cream and a Quarter of a Pound of Butter; stir it together till the Butter is melted, but you must be sure to keep it stirring all the Time or it will be greasy, and then with a Fork take the Chickens or Rabbits out of the Stew-pan and put into the Sauce-pan to the Butter and Cream: have ready a little Mace dried and beat fine, a very little Nutmeg, a few Mushrooms, shake all together for a Minute or two, and dish it up. If you have no Mushrooms a Spoonful of the Pickle does as well, and gives it a pretty Tartness. This is a very good Sauce for a Breast of Veal roasted.

*To Fricasey Chickens, Rabbits, Lamb, Veal, &c.*

Do them the same Way.

*To make Mock H A R E of a Bullock's Heart.*

Wash a large Bullock's Heart clean, and cut off the Deaf-Ears, and stuff it with some Force-meat, as you do a Hare, lay a Caul of Veal or Paper over the Top, to keep in the Stuffing, roast it either in a Cradle Spit or a hanging one, it will take an Hour and a half before a good Fire, baste it with Red Wine; when roasted take the Wine out of the Dripping Pan, and skim off the Fat, and add a Glass more of Wine, when it is hot put in some Lumps of Red Currant Jelly, and pour it in the Dish, serve it up, and have Red Currant Jelly cut in Slices on a Saucer.

*R A B B I T S surprized.*

Take young Rabbits, skewer them and put the same Pudding as for a roasted Rabbit, when they are roasted, draw out the Jaw-bones and stick them in the Eyes to appear like Horns, then take off all the Meat from the Back clean from the Bones, but leave them whole, chop the Meat exceeding fine, and put a  
little



little shred Parsley, Lemon Peel, one Ounce of Beef Marrow, a Spoonful of good Cream, and a little Salt, beat the Yolks of two hard Eggs, and a Piece of Butter the Size of a Walnut, in a Marble Mortar, very fine, then mix all together, and put it in a Tossing Pan, when it has stewed five Minutes, lay it on the Rabbit you took the Meat off, and put it close down with your Hand, to appear like a whole Rabbit, then heat a Salamander, and Brown it all over, pour into the Dish a good Brown Gravy made as thick as Cream, and serve them up with their Livers broiled and frothed.

*To fricasey R A B B I T S White.*

Cut your Rabbits and put them into a Tossing Pan, with a Pint of Veal Gravy, a Tea Spoonful of Lemon Pickle, one Anchovy, a Slice of Lemon, a little beaten Mace, Chyan Pepper, and Salt, stew them over a slow Fire, when they are enough, thicken your Gravy with Flour and Butter, strain it, then add the Yolks of two Eggs mixed with a large Tea Cupful of thick Cream, and a little Nutmeg grated in it, do not let it boil, and serve it up.

*To Ragoo H O G's Feet and Ears.*

Take your Feet and Ears out of the Pickle they are soufed in, or boil them till they are tender, then cut them into little long thin Bits, about two Inches long, and about a Quarter of an Inch thick; put them into your Stew-pan with half a Pint of good Gravy, a Glass of white Wine, a good deal of Mustard, a large Piece of Butter rolled in Flour, and a little Pepper and Salt; stir all together till it is of a fine Thickness, and then dish it up.

*Note,* They make a very pretty Dish fry'd with Butter and Mustard, and a little good Gravy if you like it. Then only cut the Feet and Ears in two. You may add half an Onion, cut small.

*A Fricasey of Lamb-Stones and Sweet breads,*

Have ready some Lamb-Stones blanched, parboiled and sliced, then flour two or three Sweet-breads; if very thick, cut them in two, the Yolks of six hard Eggs whole,



whole, a few Pistachio Nut Kernels, and a few large Oysters: Fry these all of a fine brown, then pour out all the Butter, and add a Pint of drawn Gravy, the Lamb-stones, some Asparagus Tops about an Inch long, some grated Nutmeg, a little Pepper and Salt, two Shalots shred small, and a Glass of white Wine; stew all these together for ten Minutes, then add the Yolks of six Eggs beat very fine, with a little white Wine, and a little beaten Mace; stir all together till it is of a fine Thickness and then dish it up. Garnish with Lemon.

### *Bombarded V E A L.*

Cut the Bone nicely out of a Fillet, make a Force-meat of Crumbs of a Penny Loaf, half a Pound of fat Bacon scraped, a little Lemon Peel, or Lemon Thyme, Parsley, two or three Sprigs of Sweet Marjoram, one Anchovy, chop them all very well, grate a little Nutmeg, some Chyan Pepper, and Salt to your Palate, mix all together with Egg beaten up with a little Cream, and fill up the Place where the Bone came out with the Force-meat, then cut the Fillet across, in Cuts about one Inch one from another all round the Fillet, fill one Nick with Force-meat, a second with boiled Spinach, that is boiled and well squeezed, a third with Bread Crumbs, chopped Oysters, and Beef Marrow, then Force-meat, and fill them up as above all round the Fillet, wrap the Caul close round it, and put it in a deep Pot with a Pint of Water, make a coarse Paste to lay over it, to keep the Oven from giving it a fiery Taste; when it comes out of the Oven, skim off the Fat, and put the Gravy in a Stew Pan, with a Spoonful of Lemon Pickle, and another of Mushroom Catchup, two of Browning, half an Ounce of Morels and Truffles, five boiled Artichoke Bottoms cut in Quarters, thicken the Sauce with Flour and Butter, give it a gentle boil, and pour it upon the Veal into your Dish.

### *To dress a L A M B's Head and Appurtenances.*

Skin the Head and split it, take the black Part out of the Eyes, then wash and clean it exceeding well, lay it in warm Water, till it looks white, wash and clean the



the Appurtenances, take off the Gall, and lay them in Water, boil it half an Hour, then mince your Heart, and Lights very small, put the Mince-meat in a Tossing Pan with a Quart of Mutton Gravy, a little Catchup, Pepper, and Salt, half a Lemon, thicken it with Flour and Butter, a Spoonful of good Cream, and just boil it up; when your Head is boiled rub it over with the Yolk of an Egg, strew over it Bread Crumbs, a little shred Parsley, Pepper, and Salt, baste it well with Butter, and brown it before the Fire, or with a Salamander, put the Appurtenances on your Dish, and lay the Head over it: Garnish with Lemon Pickle, and serve it up.

*To fricasey L A M B Secrets.*

Skin six Lamb Stones, or what Quantity you please, dip them in Batter, and fry them in Hog's-lard a nice Brown, have ready a little Veal Gravy, thicken it with Flour and Butter, put in a Tea Spoonful of Lemon Pickle, a little Mushroom Catchup, a Slice of Lemon, a little grated Nutmeg, beat the Yolk of an Egg, and mix it with two Spoonfuls of thick Cream, put it in your Gravy, keep shaking it over the Fire till it looks white and thick, then put in the Lamb Stones, and give them a shake; when they are hot, dish them up, and lay round them boiled Force-meat Balls.

*To ragoo a N E C K of V E A L.*

Cut a Neck of Veal into Steaks, flatten them with a Rolling-pin, season them with Salt, Pepper, Cloves and Mace, lard them with Bacon, Lemon-peel and Thyme, dip them in the Yolks of Eggs, make a Sheet of strong Cap-paper up at the Four Corners in the form of a Dripping-pan, pin up the Corners, butter the Paper and also the Gridiron, and set it over a Fire of Charcoal; put in your Meat, let it do leisurely, keep it basting and turning to retain the Gravy, and when it is enough have ready half a Pint of strong Gravy, season it high, put in Mushrooms and Pickles, Force-meat Balls dipped in the Yolks of Eggs, Oysters stewed and fried, to lay round and over your Dish, and then serve it up. If for a Brown Ragoo,



goo, put in red Wine. If for a White one, put in White-wine, with the Yolks of Eggs beat up with two or three Spoonfuls of Cream,

*To Ragoo a Breast of V E A L.*

Take your Breast of Veal, put it into a large Stew-pan, put in a Bundle of sweet Herbs, an Onion, some black and white Pepper, a Blade or two of Mace, two or three Cloves, a very little Piece of Lemon-peel, and just cover it with Water, when it is tender take it up, bone it, put in the Bones, boil it till the Gravy is very good, then strain it off, and if you have a little rich Beef Gravy add a quarter of a Pint, put in half an Ounce of Truffles and Morels, a Spoonful or two of Catchup, two or three Spoonfuls of white-Wine, and let them all boil together; in the mean Time flour the Veal, and fry it in Butter till it is of a fine Brown, then drain out all the Butter, and pour the Gravy you are boiling to the Veal, with a few Mushrooms; boil all together till the Sauce is rich and thick, and cut the Sweetbread into four. A few Force-meat Balls are proper in it. Lay the Veal in the Dish, and pour the Sauce all over it, Garnish with Lemon.

*Another Way to ragoo a Breast of V E A L.*

You may bone it nicely, flour it, and fry it of a fine Brown, then pour the Fat out of the Pan, and the Ingredients as above, with the Bones; when enough, take it out, and strain the Liquor, then put in your Meat again, with the Ingredients as before directed.

*A very fine Way to ragoo a Breast of V E A L.*

Lard a Breast of Veal, and half roast it, then pour strong Gravy upon it, and stew it very well with a Bunch of sweet Herbs, an Onion, Pepper and Salt, Cloves and Mace; then for the Sauce, take some Butter and brown it, and shake a little Flour into it, take the Liquor you stewed your Veal in and boil it well with Palates, Oysters, Mushrooms, Forced-meat, Artichoke-bottoms, and Sweet-breads, squeeze in a Lemon, and after you have strained off your Herbs, toss it up all together, and pour it over the Veal.



*A Breast of VEAL in Hodge-Podge.*

Take a Breast of Veal, cut the Briscuit into little Pieces, and every Bone asunder, then flour it, and put half a Pound of good Butter into a Stew-pan; when it is hot, throw in the Veal, fry it all over to a very light brown, and then have ready a Tea-Kettle of Water boiling, pour it in the Stew-pan, fill it up and stir it round, throw in a Pint of green Pease, a fine Lettuce whole, clean washed, two or three Blades of Mace, a little whole Pepper tied in a Muslin Cloth, a little Bundle of sweet Herbs, a small Onion stuck with a few Cloves, and a little Salt: Cover it close, and let it stew an Hour, or till it is boiled to your Palate, if you would have Soup made of it; but if you would only have Sauce to eat with the Veal, you must stew it till you have just as much as you would chuse, and season it with Salt to your Palate; take out the Onion, sweet Herbs and Spice, and pour it all together into your Dish. If you have no Pease, pare three or four Cucumbers, scoop out the Pulp, and cut into little Pieces, and take out four or five Heads of Sellery, clean washed, and cut the white Part small; when you have no Lettuces, take the little Hearts of Savoy, or the young Sprouts that grow on the old Cabbage Stalks about as big as the Top of your Thumb.

*Note.* If you would make a very fine Dish of it, fill the Inside of your Lettuce with Force-meat, and tye the Top close with a Thread; stew it till there is but just enough for Sauce, set the Lettuce in the Middle, and the Veal round, and pour the Sauce all over it. Garnish your Dish with rasped Bread, made into Figures with your Fingers. This is the cheapest Way of dressing a Breast of Veal to be good, and will serve a Number of People.

*To Collar a Breast of VEAL.*

Take a very sharp Knife and nicely take out all the Bones, but take great Care you do not cut the Meat through, pick all the Fat and Meat off the Bones, then grate some Nutmeg all over the Inside of the Veal, a very little beaten Mace, a little Pepper and Salt, a few sweet



sweet Herbs shred small, some Parsley, a little Lemon-peel shred small, a few Crumbs of Bread and the Bits of Fat picked off the Bones, roll it up tight, stick one Skewer in to hold it together, but do it clever that it stand upright in the Dish, tye a Packthread across it to hold it together, spit it, then roll the Caul all round it, and roast it. An Hour and a Quarter will do it. When it has been about an Hour at the Fire, take off the Caul, dredge it with Flour, baste it well with fresh Butter, and let it be of a fine brown: For Sauce take two Penny-worth of Gravy Beef, cut it and hack it well, then flour it, fry it a little brown, then pour into your Stew-pan some boiling Water, stir it well together, then fill your Pan two Parts full of Water, put in an Onion, a Bundle of sweet Herbs, a little Crust of Bread toasted, two or three Blades of Mace, four Cloves, some whole Pepper, and the Bones of the Veal: Cover it close, and let it stew till it is quite rich and thick, then strain it, boil it up again with Truffles and Morels, a few Mushrooms, a Spoonful of Catchup, two or three Bottoms of Artichokes, if you have them, add a little Salt, just enough to season the Gravy, take the Packthread off the Veal, and set it upright in the Dish; cut the Sweetbread into four, and broil it of a fine brown, with a few Force-meat-balls fried, lay these round the Dish, and pour in the Sauce. Garnish the Dish with Lemon, and send it to Table.

*To Collar a Breast of MUTTON.*

Do it the same Way, and it eats very well. But you must take off the Skin.

*To force a large FOWL.*

Cut the Skin down the Back, and carefully slit it up so as to take out all the Meat, mix it with one Pound of Beef Suet, cut it small, and beat them together in a Marble Mortar; take a Pint of large Oysters cut small, two Anchovies cut small, one Shalot cut fine, a few sweet Herbs, a little Pepper, a little Nutmeg grated, and the Yolks of four Eggs; mix all together, and lay this on the Bones, draw over the Skin and sew up the Back, put the Fowl into a Bladder, boil it an Hour and a Quarter, stew some Oysters in good Gravy thickened



ed with a piece of Butter rolled in Flour, take the Fowl out of the Bladder, lay it in your Dish, and pour the Sauce over it. Garnish with Lemon.

*To stew a TURKEY or FOWL*

First let your Pot be very clean, lay four clean Skewers at the Bottom, lay your Turkey or Fowl upon them, put in a Quart of Gravy, take a Bunch of Sellery, cut it small, and wash it very clean, put it into your Pot, with two or three Blades of Mace, let it stew softly till there is just enough for Sauce, then add a good Piece of Butter rolled in Flour, two Spoonfuls of red Wine, two of Catchup, and just as much Pepper and Salt as will season it, lay your Fowl or Turkey in the Dish, pour the Sauce over it, and send it to Table. If the Fowl or Turkey is enough before the Sauce, take it up, and keep it hot till the Sauce is boiled enough, then put it in, let it boil a Minute or two, and then dish it up.

*To stew a TURKEY brown.*

When you have drawn the Craw out of your Turkey, cut it up the Back and take out the Entrails, that the Turkey may appear whole, and take all the Bones out of the Body very carefully, the Rump, Legs, and Wings are to be left whole, then take the Crumb of a Penny Loaf, and chop half a Hundred of Oysters very small, with half a Pound of Beef Marrow, a little Lemon Peel cut fine, with Pepper and Salt, mix them well together, with the Yolks of four Eggs, and stuff your Turkey with it, sew it up and lard it down each Side with Bacon, half roast it, then put it into a Tossing Pan with two Quarts of Veal Gravy, and cover it close; when it has stewed one Hour, add a Spoonful of Mushroom Catchup, half an Anchovy, a Slice or two of Lemon, a little Chyan Pepper, and a Bunch of sweet Herbs; cover them close up again, and stew it half an Hour longer, then take it up and skim the Fat off the Gravy, and strain it, thicken it with Flour and Butter, let it boil a few Minutes, and pour it hot upon your Turkey: Lay round it Oyster Patties, and serve it up.



*To stew a Fillet of V E A L.*

Take a Fillet of nice Veal, stuff it well under the Elder, at the Bone, and quite through to the Shank, put it in the Oven with a Pint of Water under it, until it is a fine brown, then put it in a Stew Pan with three Pints of Gravy, stew it tender, put in a few Morels, Truffles, a Tea Spoonful of Lemon Pickle, a large one of Browning, and one of Catchup, and a little Chyan Pepper, thicken with a Lump of Butter rolled in Flour, dish up your Veal, strain your Gravy over, lay round Force-meat Balls. Garnish with Pickles and Lemon.

*To ragoo a Fillet of V E A L.*

Lard your Fillet and half roast it, then put it in a Tossing Pan, with two Quarts of good Gravy, cover it close, and let it stew until tender, then add one Spoonful of White Wine, one of Browning, one of Catchup, a Tea Spoonful of Lemon Pickle, a little Caper Liquor, half an Ounce of Morels, thicken with Flour and Butter, lay round it a few Yolks of Eggs.

*To fry V E A L.*

Your Veal, either raw or roasted, must be cut into Slices, flour them, salt them, beat up an Egg, strip some Thyme and put to it, season on both Sides; make Suet boiling hot in a Frying-pan, put in your Slices of Veal, turn it but once in a Frying-pan; when it is enough, take it up, clear the Fat out of the Pan, and serve them up with Gravy-sauce or Butter.

*To ragoo a Piece of B E E F.*

Take a large Piece of the Flank which has Fat at the Top and cut square; or any Piece that is all Meat, and has Fat at the Top, but no Bones. The Rump does well cut nicely off the Bone (which makes fine Soup) then take a large Stew-pan and with a good Piece of Butter fry it a little brown, flouring your Meat well, before you put it into the Pan, then pour in as much Gravy as will cover it, made thus: Take a Pound of coarse Beef, a little Piece of Veal cut small, a Bundle of sweet Herbs, an Onion, some whole black and white Pepper, two or three large Blades of Mace, four or five Cloves, a Piece of Car-

not,



rot, a little Piece of Bacon steeped in Vinegar a little while, a Crust of Bread toasted brown, put to this a Quart of Water, and let it boil till half is wasted. While this is making pour a Quart of boiling Water into the Stew-pan, cover it close, and let it be stewing softly. When the Gravy is done strain it, pour it into the Pan where the Beef is, take an Ounce of Truffles and Morels cut small, some fresh or dried Mushrooms cut small, two Spoonfuls of Catchup, and cover it close; let all this stew till the Sauce is rich and thick, then have ready some Artichoke-bottoms cut into four, and a few pickled Mushrooms; give them a boil or two, and when your Meat is tender and your Sauce quite rich, lay the Meat into a Dish and pour the Sauce over it. You may add a Sweetbread cut in six Pieces, a Palate stewed tender and cut into little Pieces, some Cocks-Combs, and a few Force-meat-balls. These are a great Addition, but it will be good without them.

*Note.* For Variety, when the Beef is ready and the Gravy put to it, add a large Bunch of Sellery cut small, and washed clean, two Spoonfuls of Catchup, and a Glass of red Wine. Omit all the other Ingredients. When the Meat and Sellery are tender, and the Sauce rich and good, serve it up. It is also very good this Way: Take six large Cucumbers, scoop out the Seeds, pare them, cut them into Slices, and do them just as you do the Sellery.

*To boil a Rump of BEEF in the French Manner.*

Take a Rump of Beef, boil it half an Hour, take it up, lay it into a large deep Pewter Dish or Stew-pan make three or four Gashes in it all along the Side, rub the Gashes with Pepper and Salt, and pour into the Dish a Pint of red Wine, as much hot Water, two or three large Onions cut small, the Hearts of eight or ten Lettuces cut small, and a good Piece of Butter rolled in a little Flour; lay the fleshy Part of the Meat downwards, cover it close, let it stew an Hour and a Half over a Charcoal Fire, or a very slow Coal Fire. Observe that the Butcher chops the Bone so close that the Meat may lye as flat as you can in the Dish.

When



When it is enough, take the Beef, lay it in the Dish and pour the Sauce over it.

*Note.* When you do it in a Pewter Dish, it is best done over a Chafing-dish of hot Coals, with a Bit or two of Charcoal to keep it alive.

*To force the Inside of a Sirloin of BEEF.*

Spit your Sirloin, then cut off from the Inside all the Skin and Fat together, and then take off all the Flesh to the Bones, chop the Meat very fine, with a little beaten Mace, two or three Shallots, one Anchovy, half a Pint of red Wine, a little Pepper and Salt, and put it on the Bones again, lay your Fat and Skin on again, and skewer it close and paper it well, when roasted take off the Fat, and dith up the Sirloin, pour over it a Sauce made of a little red Wine, a Shallot, one Anchovy, two or three Slices of Horse-radish, and serve it up.

*BEEF OLIVES.*

Cut Slices off a Rump of Beef about six Inches long and half an Inch thick, beat them with a Paste-pin, and rub them over with the Yolk of an Egg, a little Pepper, Salt, and beaten Mace, the Crumbs of half a Penny Loaf, two Ounces of Marrow sliced fine, a Handful of Parsley chopped small, and the Out-rind of half a Lemon grated, strew them all over your Steaks, and roll them up, skewer them quite close and set them before the Fire to brown, then put them into a Tossing-pan with a Pint of Gravy, a Spoonful of Catchup, the same of Browning, a Tea Spoonful of Lemon Pickle, thicken it with a little Butter rolled in Flour: Lay round Force-meat Balls, Mushrooms, or the Yolks of hard Eggs.

*A Fricando of BEEF.*

Cut a few Slices of Beef five or six Inches long, and half an Inch thick, lard it with Bacon, dredge it well with Flour, and set it before a brisk Fire to brown, then put it in a Tossing Pan, with a Quart of Gravy, a few Morels and Truffles, half a Lemon, and stew them half an Hour, then add one Spoonful of Catchup, the same of Browning, and a little Chyan Pepper, thicken your Sauce and pour it over your Fricando, lay  
round



round them Force-meat Balls, and the Yolks of hard Eggs.

### *BEEF COLLOPS.*

Cut them into thin pieces about two Inches long, beat them with the Back of a Knife very well, grate some Nutmeg, flour them a little, lay them in a Stew-pan, put in a pint of Water, half an Onion cut small, a little Piece of Lemon-peel cut small, a Bundle of sweet Herbs, a little Pepper and Salt, a Piece of Butter rolled in a little Flour: Set them on a slow Fire, when they begin to simmer stir them now and then; when they begin to be hot, ten Minutes will do them, but take Care they do not boil. Take out the sweet Herbs, pour it into the dish, and send it to Table.

*Note.* You may do the Inside of a Surloin of Beef in the same Manner the Day after it is roasted, only do not beat them, but cut them thin.

*N. B.* You may do this Dish between two Pewter Dishes, placed between two Chairs, then take six Sheets of Whited-brown Paper, tear them into Slips, and burn them under the Dish one Piece at a Time.

### *To stew BEEF Steaks.*

Take Rump Steaks, pepper and salt them, lay them in a Stew-pan, pour in half a Pint of Water, a Blade or two of Mace, two or three Cloves, a little Bundle of sweet Herbs, an Anchovy, a Piece of Butter rolled in Flour, a Glass of White Wine, and an Onion; cover them close, and let them stew softly till they are tender, then take out the Steaks, flour them, fry them in fresh Butter, and pour away all the Fat, strain the Sauce they were stewed in, and pour into the Pan; toss it all up together till the Sauce is quite hot and thick. If you add a Quarter of a Pint of Oysters it will make it better. Lay the Steaks into the Dish, and pour the Sauce over them. Garnish with any Pickle you like.

### *A pretty Side-dish of BEEF.*

Roast a tender Piece of Beef, lay fat Bacon all over it and roll it in Paper, baste it, and when it is roasted cut about two Pounds in thin Slices, lay them in a Stew-pan, and take six large Cucumbers, peel them and chop them small, lay over them a little Pepper  
and



and Salt, stew them in Butter for about ten Minutes, then drain out the Butter, and shake some Flour over them, toss them up, pour in half a Pint of Gravy, let them stew till they are thick, and dish them up.

*BEEF Steaks rolled.*

Take three or four Beef Steaks, flat them with a Cleaver and make a Force-meat thus: Take a Pound of Veal beat fine in a Mortar, the Flesh of a large Fowl cut small, the Kidney Fat of a Loin of Veal chopped small, a Sweetbread cut in little Pieces, an Ounce of Truffles and Morels first stewed, and then cut small, some Parsley, the Yolks of four Eggs, a Nutmeg grated, a very little Thyme, a little Lemon-peel cut fine, a little Pepper and Salt, and half a Pint of Cream; mix all together, lay it on your Steaks, roll them up firm, of a good Size, and put a little Skewer into them, put them into the Stew-pan, and fry them of a nice Brown; then pour all the Fat quite out, and put in a Pint of good fried Gravy, put one Spoonful of Catchup, two Spoonfuls of red Wine, a few Mushrooms, and let them stew for a Quarter of an Hour. Take up the Steaks, cut them in two, lay the cut Side uppermost, and pour the Sauce over it. Garnish with Lemon.

*Note.* Before you put the Force-meat into the Beef, you are to stir it all together over a slow Fire, for eight or ten Minutes.

*BEEF HEART larded.*

Take a good Beast's Heart, stuff with some force Meat as you do a Hare, and lard it all over with little Bits of Bacon, dust it with Flour, and cover it with Paper, to keep it from being too dry, and send it to the Oven; when baked put the Heart on your Dish, take off the Fat and strain the Gravy through a Hair Sieve, put it in a Sauce Pan with one Spoonful of red Wine, the same of Browning, and one of Lemon Pickle, half an Ounce of Morels, one Anchovy cut small, a little beaten Mace, thicken it with Flour and Butter, pour hot on your Heart, and serve it up. Garnish with Barberries.

*A Tongue*



*A Tongue and Udder forced.*

First parboil your Tongue and Udder, blanch the Tongue and stick it with Cloves; as for the Udder, you must carefully raise it, and fill it with Force-meat, made with Veal: First wash the Inside with the Yolk of an Egg, then put in the Force-Meat, tie the Ends close and spit them, roast them and baste them with Butter; when enough, have good Gravy in the Dish, and sweet Sauce in a Cup.

*Note.* For Variety you may lard the Udder.

*To roast a Tongue and Udder.*

Boil the Tongue a little, blanch it, being first seasoned with Nutmeg, Pepper, and stuff the Udder full of Cloves; then spit and roast them, baste them with Butter, and serve them up with Claret Sauce. Garnish with sliced Lemon: Some like it larded with Pieces of Bacon an Inch long.

*To Fricassey Neats Tongues.*

Take Neats Tongues, boil them tender, peel them, cut them into Slices, and fry them in fresh Butter, then pour out the Butter, put in as much Gravy as you want for Sauce, a Bundle of sweet Herbs, an Onion, some Pepper and Salt, and a Blade or two of Mace; simmer all together for half an Hour, then take out your Tongue, strain the Gravy, put it with the Tongue into the Stew-pan again, beat up the Yolks of two Eggs with a Glass of White Wine, a little grated Nutmeg, a Piece of Butter as big as a Walnut rolled in Flour, shake all together for four or five Minutes, dish it up and send it to Table.

*To stew Neats Tongues whole.*

Take two Tongues, let them stew in Water just to cover them for two Hours; then peel them, put them in again with a Pint of strong Gravy, half a Pint of white Wine; a Bundle of sweet Herbs, a little Pepper and Salt, some Mace, Cloves, and whole Pepper tied in a Muslin Cloth, a Spoonful of Capers chopped. Turnips and Carrots sliced, and a Piece of Butter rolled in Flour; let all stew together very softly over a slow Fire two Hours, then take out the Spice and sweet Herbs, and send it to Table.



*To roast or bake a Bullock's Heart.*

Lard it with large Slices of Bacon, and make a Stuffing of stript Thyme, Parsley, some Suet, a Couple of Anchovies, Salt, Pepper, Nutmeg, and grated Bread, work all up with the Yolks of a Couple of Eggs, and put it into the Cavities of the Heart, skewer it up close to keep in the Stuffing, and place it in a deep Dish, on a Couple of Skewers laid in the Dish to keep it from burning, when baked enough, serve it up with Gravy-Sauce.

*A Leg of MUTTON à la Hautgoût.*

Let it hang a Fortnight in an airy Place, then have ready some Cloves of Garlick and stuff it all over, rub it with Pepper and Salt, roast it, have some good Gravy and red Wine in the Dish, and send it to Table.

*A Shoulder of MUTTON in Epigram.*

Roast it almost enough, then very carefully take off the Skin about the Thickness of a Crown-piece, and the Shank bone with it at the End, then season that Skin and Shank-bone with Pepper and Salt, a little Lemon-peel cut small, and a few sweet Herbs and Crumbs of Bread, then lay this on the Gridiron, and let it be of a fine brown; in the mean Time take the rest of the Meat and cut it like a Hash about the Bigness of a Shilling, save the Gravy and put to it, with a few Spoonfuls of strong Gravy, half an Onion cut fine, a little Nutmeg, a little Pepper and Salt, a little Bundle of sweet Herbs, some Gerkins cut very small, a few Mushrooms, two or three Truffles, cut small, two Spoonfuls of Wine, either red or white, and throw a little Flour over the Meat; let all these stew together very softly for five or six Minutes, but be sure it do not boil, take out the sweet Herbs, and put the Hash into the Dish, lay the broiled upon it, and send it to Table.

*To dress a leg of MUTTON with Cucumbers.*

First marinate your Cucumbers, then toss them up, and make a Ragoo of them, take some Bacon, and brown a little Flour; put to it some good Gravy, a little Vinegar, and a Bundle of savoury Herbs, and



season all well. Roast the Leg of Mutton, and serve it up with this Ragoo.

In the like Manner you may make a Ragoo of Succory, but take care the Succory does not turn black in the Dressing.

*A Harrico of MUTTON.*

Take a Neck or Loin of Mutton, cut it into six Pieces, flour it, and fry it brown on both Sides in the Stew-pan, then pour out all the Fat, put in some Turnips, and Carrots cut like Dice, six small Onions, a Bundle of sweet Herbs, some Pepper and Salt, and two or three Blades of Mace; cover it close and let it stew for an Hour, then take off the Fat and dish it up.

*Harrico of a Neck of MUTTON.*

Cut the best End of a Neck of Mutton into Chops, in single Ribs, flatten them and fry them a light brown, then put them into a large Sauce-pan with two Quarts of Water, a large Carrot cut in Slices, cut at the Edges like Wheels; when they have stewed a Quarter of an Hour, put in two Turnips cut in Squares like Dice, the white Part of a Head of Cellery, a few Heads of Asparagus, two Cabbage Lettuces fried, and Chyan Pepper to your Taste, boil them all together until they are tender, the Gravy is not to be thickened; put it into a Tureen, or Soup Dish.

*Note.* It is proper for a Top Dish.

*To dress a Neck of MUTTON to eat like VENISON.*

Cut a large Neck, before the Shoulder is taken off, broader than usual, and the Lap of the Shoulder with it, to make it look handsomer; stick your Neck all over in little Holes with a sharp Penknife, and pour a Bottle of red Wine upon it, and let it lie in the Wine four or five Days, turn and rub it three or four Times a Day, then take it out and hang it up for three Days in the open Air out of the Sun, and dry it often with a Cloth to keep it from musting; when you roast it, baste it with the Wine it was steeped in if any left, if not, fresh Wine, put white Paper three or four folds to keep in the Fat, roast it thoroughly, and then take off the Skin, and froth it nicely, and serve it up.



*To make French Steaks of a Neck of MUTTON.*

Let your Mutton be very good and large, and cut off most part of the Fat of the Neck, and then cut the Steaks two Inches thick, make a large Hole through the Middle of the fleshy Part of every Steak with a Penknife, and stuff it with Force-meat made of Bread Crumbs, Beef Suet, a little Nutmeg, Pepper and Salt, mixed up with the Yolk of an Egg; when they are stuffed, wrap them in Writing Paper, and put them in a Dutch Oven, set them before the Fire to broil, they will take near an Hour, put a little brown Gravy on your Dish, and serve them up in the Papers.

*A Shoulder of MUTTON surprized.*

Half boil a Shoulder, then put it in a Tossing Pan with two Quarts of good Gravy, four Ounces of Rice, a Tea Spoonful of Mushroom Powder, a little beaten Mace, and stew it one Hour, or until the Rice is enough, then take up your Mutton and keep it hot, put to the Rice half a Pint of good Cream, and a Lump of Butter rolled in Flour, shake it well and boil it a few Minutes, lay your Mutton on the Dish and pour it over: Garnish with Barberries or Pickles, and send it up.

*To dress a Shoulder of MUTTON, called Hen and Chickens.*

Half roast a Shoulder, then take it up, and cut off the Blade at the first Joint, and both the Laps to make the Blade round, score the Blade round in Diamonds, throw a little Pepper and Salt over it, and set it in a Tin Oven to broil, cut the Laps and the Meat off the Shank in thin Slices into the Gravy that run out of the Mutton, and put a little good Gravy to it, with two Spoonfuls of Walnut Catchup, one of Browning, a little Chyan Pepper, and one or two Shalots, when your Meat is tender, thicken it with Flour and Butter, put your Meat in the Dish with the Gravy, and lay the Blade on the Top, broiled a dark brown: Garnish with green Pickles, and serve it up.

*Mutton Cutlets the French Way.*

Season your Cutlets with Pepper, Salt, Nutmeg, and sweet Herbs; then dip two Scotch Collops in the



Batter of Eggs; and clap on each Side of each Cutlet, and then a Rasher of Bacon on each Side again: Broil them or bake them in a slow Oven; when they are done, take off the Bacon, and send your Collops, and Cutlets in a Ragoo, and garnish them with sliced Orange and Lemon.

*Cutlets à la Maintenon. A very good Dish.*

Cut your Cutlets handsomely, beat them thin with your Cleaver, season them with Pepper and Salt, make a Force-meat with Veal, Beef Suet, Spice and sweet Herbs, rolled in Yolks of Eggs, roll Force-meat round each Cutlet within two Inches of the Top of the Bone, then have as many half Sheets of white Paper as Cutlets, roll each Cutlet in a Piece of Paper, first buttering the Paper well on the Inside, dip the Cutlets in melted Butter and then in Crumbs of Bread, lay each Cutlet on half a Sheet of Paper cross the Middle of it, leaving about an Inch of the Bone out, then close the two Ends of your Paper as you do a Turnover Tart, and cut the Paper that is too much; broil your Mutton Cutlets half an Hour, your Veal Cutlets three Quarters of an Hour, and then take the Paper off and lay them round in the Dish, with the Bone outwards. Let your Sauce be good Gravy thickened, and serve it up.

*To fry MUTTON Cutlets.*

Cut a Neck of Mutton Bone by Bone, and beat it flat with your Cleaver; have ready Seasoning, with grated Bread, a little Thyme rubbed to Powder, shred Parsley, with grated Nutmeg, and some Lemon-peel minced; then beat up two Eggs with Salt, flour your Cutlets on both Sides, and dip them in the Eggs, sprinkle them with Seasoning on both Sides; put some Butter in a Frying-pan, and when it is hot lay in your Cutlets, and fry them brown on both Sides; for Sauce take Gravy, or strong Broth, an Onion, some Spice, a Bit of Bacon, and boil them well together; then beat it up with Anchovy, or some Oysters, and a Quarter of a Pint of red Wine, and pour over your Cutlets. Garnish with pickled Walnuts cut in Quarters,



ters, Barberries, Samphire, pickled Cucumbers, and sliced Lemon.

*To make a MUTTON Hash.*

Cut your Mutton into small Pieces as thin as you can, strew a little Flour over them, have ready some Gravy (enough for Sauce) wherein sweet Herbs, Onion, Pepper and Salt, have been boiled; strain it, put in your Meat, with a little Piece of Butter rolled in Flour and a little Salt, an Anchovy, a Shalot cut fine: Toss all together for a Minute or two, have ready some Bread toasted thin and cut into Sippets, lay them round the Dish, and pour in your Hash. Garnish your Dish with Pickles and Horse-radish.

*Note.* Some love a Glass of red Wine, or Walnut Pickle.

*MUTTON kebobed.*

Cut a Loin of Mutton in four Pieces, take off the Skin, and rub them with the Yolk of an Egg, strew over them a few Bread Crumbs and a little shred Parsley, turn them round and spit them, roast them and keep basting all the while with fresh Butter, to make the Froth rise; when they are enough, put a little brown Gravy under them, and serve them up: Garnish with Pickles.

*To grill a Breast of MUTTON*

Score a Breast of Mutton in Diamonds, and rub it over with the Yolk of an Egg, then strew on a few Bread Crumbs and shread Parsley, put it in a Dutch Oven to broil, baste it with fresh Butter, pour in the Dish good Caper Sauce, and serve it up.

*To hash cold MUTTON.*

Cut your Mutton with a very sharp Knife in small Pieces, as thin as possible; then boil the Bones with an Onion, a little sweet Herbs, a Blade of Mace, a very little whole Pepper, a little Salt, a Piece of Crust toasted very crisp; let it boil till there is just enough for Sauce, strain it and put it into a Sauce-pan, with a Piece of Butter rolled in Flour; put in the Meat, when it is very hot, and as soon as the Meat is heated through serve it up. Have ready some thin Bread toasted brown, cut Three-corner-ways, lay them in the



Dish and pour in the Hash. As to Walnut-pickle, and all Sorts of Pickles, you must put in according to your Taste. Garnish with Pickles. Some love a small Onion peeled, and cut very small done in the Hash.

*To hash MUTTON like VENISON.*

Cut it very thin, as just directed; boil the Bones, as before; strain the Liquor, when there is just enough for your Hash. To a Quarter of a Pint of Gravy, put a large Spoonful of red Wine, a small Onion peeled and chopped fine, a very little Lemon-peel shred fine, a Piece of Butter, as big as a small Walnut, rolled in Flour; put it into a Sauce-pan with the Meat, shake all together, and when it is thorough hot; pour it into your Dish. Hash Beef the same Way.

*To force a Leg of MUTTON.*

Raise the Skin and take out the lean Part of the Mutton, chop it exceeding fine, with one Anchovy, shred a Bundle of sweet Herbs, grate a Penny Loaf, half a Lemon, Nutmeg, Pepper, and Salt to your Taste, make them into a Force-meat, with three Eggs and a large Glass of red Wine, fill up the Skin with the Force-meat, but leave the Bone and Shank in their Place, and it will appear like a whole Leg, lay it on an Earthen Dish with a Pint of red Wine under it, and send it to the Oven; it will take two Hours and a Half; when it comes out take off the Fat, strain the Gravy over the Mutton, lay round it hard Yolks of Eggs, and pickled Mushrooms: Garnish with Pickles, and serve it up.

*To dress a Leg of MUTTON to eat like VENISON.*

Get the largest and fattest Leg of Mutton you can, cut out like a Haunch of Venison, as soon as it is killed, whilst it is warm, it will eat the tenderer, take out the bloody Vein, stick it in several Places in the under Side with a sharp pointed Knife, pour over it a Bottle of red Wine, turn it in the Wine four or five times a Day for four or five Days, then dry it exceedingly well with a clean Cloth, hang it up in the Air with the thick End uppermost for five Days, dry it Night and Morning to keep it from being damp, or growing musty; when you roast it, cover it with Paper and Paste



Paste as you do Venison; serve it up with Venison Sauce.—It will take four Hours roasting.

*A Hash of cold MUTTON.*

Get Gravy, Oyfter Liquor, Anchovies, and Nutmeg, according to the Quantity of Meat, cut into small Pieces, then strew in your Meat, and give it a Heat or two; add half a Pint of white Wine, and send it to the Table. Garnish the Dish with Raspings of French Bread and Lemon.

*To roll a Breast of MUTTON.*

Bone the Mutton, and make a favoury Force-meat, wash it over with the Batter of Eggs; then spread the Force-meat on it, and roll it into a Collar, and bind it with Packthread; roast it till enough, and put under it a Regalia of Cucumbers.

*To dress a Neck of MUTTON.*

Draw your Neck of Mutton with Parsley, and roast it. When it is almost roasted, dredge it with Salt, white Pepper, and grated Bread. Serve it to Table with Gravy, and the Juice of Orange.

You may also boil a Neck of Mutton, then dip it in a thin Batter, fry it with melted Bacon, and serve it with Verjuice and white Pepper.

*To dress Pigs Petti-toes.*

Put your Petti-toes into a Sauce-pan with half a Pint of Water, a Blade of Mace, a little whole Pepper, a Bundle of sweet Herbs, and an Onion; let them boil five Minutes, then take out the Liver, Lights, and Heart, mince them very fine, grate a little Nutmeg over them, and shake a little Flour on them; let the Feet do till they are tender, then take them out and strain the Liquor, put all together with a little Salt and a Piece of Butter as big as a Walnut, shake the Sauce-pan often, let it simmer five or six Minutes, then cut some toasted Sippets and lay round the Dish, lay the Mince-meat and Sauce in the Middle, and the Petti-toes split round it. You may add the Juice of half a Lemon, or a very little Vinegar.

*To dry MUTTON to cut into Shivers as Dutch BEEF.*

Take half a Pound of coarse Sugar and rub it hard all over a Leg of Mutton, and let it lie twenty-four



Hours; then take an Ounce and a Half of Salt Petre, and mix it with a Pound of common Salt, and rub that all over the Mutton every other Day till it is all on, and let it lie nine Days longer; keep the Place free from Brine, then hang it to dry three Days; then smoak it in a Chimney where Wood is burnt, the Fire must not be too hot; a Fortnight will dry it; boil it like Hams. and when it is cold, cut it out in Slices like *Dutch Beef*.

*To dress MUTTON the Turkish Way.*

First cut your Meat into thin Slices, then wash it in Vinegar, and put it into a Pot or Sauce-pan that has a close Cover to it, put in some Rice, whole Pepper, and three or four whole Onions; let all these stew together, skimming it frequently: When it is enough, take out the Onions, and season it with Salt to your Palate, lay the Mutton in the Dish, and pour the Rice and Liquor over it.

*To stuff a Leg or Shoulder of MUTTON.*

Take a little grated Bread, some Beef Suet, the Yolks of hard Eggs, three Anchovies, a Bit of an Onion, Some Pepper and Salt, a little Thyme and Winter Savoury, twelve Oysters, and some Nutmeg grated; mix all these together, shred them very fine, work them up with raw Eggs like a Paste, stuff your Mutton under the Skin in the thickest Place, or where you please, and roast it. For Sauce, take some of the Oyster Liquor, some Claret, one Anchovy, a little Nutmeg, a Bit of an Onion, and a few Oysters; stew all these together, then take out your Onion, pour your Sauce under your Mutton, and send it to Table. Garnish with Horse-radish.

*To dress Rumps of MUTTON a la Sauce Robart.*

Take half a Dozen Sheeps Rumps cut large, boil them for three Hours in Water, and three or four Spoonfuls of Vinegar, seasoned with a Handful of Salt, a Spoonful of Pepper and Cloves, three or four Onions, a Sprig or two of Thyme. Put the Spice and Herbs in after the Pot has been skimmed: When the Rumps are boiled tender take them out, and lay them in a Colander to drain, score them on the Sides with a Knife, dip them



them in drawn Butter, roll them in grated Bread, and broil them brown: In the mean Time make your *Sauce Robart* thus: Put a Piece of Butter, the Bigness of an Egg, into your Sauce-pan, set it over the Fire until it is almost brown, then put in a Handful of Onions minced very fine; let them stew gently till they are brown, then put in half a Spoonful of Flour; let them stew a little longer; then put in a Ladle of Gravy, a little Salt and Pepper, let them boil for a Quarter of an Hour, skim off the Fat, and put in half a Spoonful of Mustard, the Juice of a Lemon, or a little Vinegar, pour the Sauce into your Dish, lay the Rumps upon it. Garnish with fried Parsley, or Lemon, or both, and serve it up for a first Course.

*MUTTON grilled with Capers.*

Boil a large Breast of Mutton tender, and after you have carbonaded it all over, season it with Pepper and Salt: Then wash it over with the Yolks of Eggs, Crumbs of Bread, a little Thyme chopped, and Parsley, then broil it gently. For Sauce take Gravy, Capers, Shalots and Mangoes, or Mushrooms, cut small.

*A forced Leg of LAMB.*

Take a large Leg of Lamb, cut a long Slit on the Back-side, but take great Care you do not deface the other Side, then chop the Meat small with Marrow, half a Pound of Beef Suet, some Oysters, an Anchovy unwashed, an Onion, some sweet Herbs, a little Lemon-peel, and some beaten Mace and Nutmeg; beat all these together in a Mortar, stuff it up in the Shape it was in before, sew it up, and rub it over with the Yolks of Eggs beaten, spit it, flour it all over, lay it to the Fire, and baste it with Butter. An Hour will roast it. You may bake it if you please, but then you must butter the Dish and lay the Butter over it; cut the Loin into Steaks, season them with Pepper, Salt, and Nutmeg, Lemon peel cut fine, and a few sweet Herbs, fry them in fresh Butter of a fine brown, then pour out all the Butter, put in a Quarter of a Pint of white-Wine, shake it about, and put in half a Pint of strong Gravy wherein good Spice has been boiled, a Quarter



of a Pint of Oysters and the Liquor, some Mushrooms and a Spoonful of the Pickle, a Piece of Butter rolled in Flour, and the Yolk of an Egg beat; stir all these together till it is thick, then lay your Leg of Lamb in the Dish and the Loin round it, pour the Sauce over it, and garnish with Lemon.

*To fry a Loin of LAMB.*

Cut the Loin into thin Steaks, put a very little Pepper and Salt, and a little Nutmeg on them, and fry them in fresh Butter; when enough, take out the Steaks, lay them in a Dish before the Fire to keep hot, then pour out the Butter, shake a little Flour over the Bottom of the Pan; pour in a Quarter of a Pint of boiling Water, and put in a Piece of Butter; shake all together, give it a Boil or two up, pour it over the Steaks, and send it to Table.

*Note.* You may do Mutton the same Way, and add two Spoonfuls of Walnut Pickle, or a little Vinegar.

*To make a Ragoo of LAMB.*

Take a Fore-Quarter of Lamb, cut the Knuckle Bone off, lard it with little thin Bits of Bacon, flour it, fry it of a fine brown, and then put it into an Earthen Pot or Stew-pan; put to it a Quart of Broth or good Gravy, a Bundle of Herbs, a little Mace, two or three Cloves, and a little whole Pepper; cover it close, and let it stew pretty fast for half an Hour, pour the Liquor all out, strain it, keep the Lamb hot in the Pot till the Sauce is ready, take half a Pint of Oysters, flour them, fry them brown, drain out all the Fat clean that you fried them in, skim all the Fat off the Gravy, then pour it to the Oysters, put in an Anchovy, and two Spoonfuls of either red or white-Wine: boil all together till there is just enough for Sauce, add some fresh Mushrooms (if you can get them) and some pickled, with a Spoonful of the Pickle, or the Juice of half a Lemon; lay your Lamb in the Dish, and pour the Sauce over it. Garnish with Lemon.

*Sweetbreads of V E A L a la Dauphine.*

Take the largest Sweetbreads you can get, open them in such a Manner as you can stuff in Force-meat, three will make a fine Dish; make your Force-meat with a large



large Fowl or young Cock, skin it, pick off all the Fleish, take half a Pound of fat and lean Bacon, cut these very fine and beat them in a Mortar; season it with an Anchovy, some Nutmeg, a little Lemon-peel, a very little Thyme, and some Parsley: Mix these up with the Yolk of an Egg, fill your Sweetbreads and fasten them with fine wooden Skewers, take the Stew-pan, lay Layers of Bacon at the Bottom of the Pan, season with Pepper, Salt, Mace, Cloves, sweet Herbs, and a large Onion sliced, upon that lay thin Slices of Veal, and then lay on your Sweetbreads; cover it close, let it stand eight or ten Minutes over a slow Fire, and then pour in a Quart of boiling Water or Broth, cover it close, and let it stew two Hours very softly, then take out the Sweetbreads, keep them hot, strain the Gravy, skim all the Fat off, boil it up till there is about half a Pint, put in the Sweetbreads and give them two or three Minutes stew in the Gravy, then lay them in a Dish, and pour the Gravy over them. Garnish with Lemon.

*Sweetbreads a-la-daub.*

Take three of the largest and finest Sweetbreads you can get, put them in a Sauce-pan of boiling Water for five Minutes, then take them out, and when they are cold lard them with a Row down the Middle, with very little Pieces of Bacon, then a Row on each Side with Lemon Peel cut no thicker than Wheat Straw, then a Row on each Side of pickled Cucumbers cut very fine, put them in a Tossing-pan with good Veal Gravy, a little Juice of Lemon, a Spoonful of Browning, stew them gently a Quarter of an Hour; a little before they are ready thicken them with Flour and Butter, dish them up and pour on the Gravy, lay round them Oyster Patties: Garnish with green curled Parsley.

It is a pretty Corner Dish for either Dinner or Supper.

*Forced Sweetbreads.*

Put three Sweetbreads in boiling Water five Minutes, beat the Yolk of an Egg a little, and rub it over them with a Feather, strew on Bread Crumbs, Lemon Peel, and Parsley shred very fine, Nutmeg, Salt, and Pepper to your Palate, set them before the

Fire



Fire to brown, add to them a little Veal Gravy, put a little Mushroom Powder, Juice of Lemon and Browning, thicken it with Flour and Butter, boil it a little and pour it in your Dish, lay in your sweetbreads, and lay over them Lemon Peel in Rings: Garnish with Pickles.

*To ragoo Sweet-Breads.*

Rub them over with the Yolk of an Egg, strew over them Bread Crumbs and Parsley, Thyme, Pepper and Salt, make a Roll of Force-meat like a Sweet-Bread, and put it in a Veal Caul, and roast them in a Dutch Oven, take some brown Gravy, and put to it a little Lemon Peel, Mushroom Catchup, and the End of a Lemon, boil the Gravy, and when the Sweet-Breads are enough, lay them in a Dish, with the Force-meat in the Middle, take the End of the Lemon out, and pour the Gravy in the Dish, and serve them up.

*N. B.* There are many Ways of dressing Sweet-breads: You may lard them with thin Slips of Bacon, and roast them with what Sauce you please: or you may marinate them, cut them into thin Slices, flour them, and fry them. Serve them up with fried Parsley, and either Butter or Gravy. Garnish with Lemon.

*To force COCKS-COMBS.*

Parboil your Cocks-combs, then open them with a Point of a Knife at the Great-end; take the White of a Fowl, as much Bacon and Beef Marrow, cut these small, and beat them fine in a marble Mortar; season them with Salt, Pepper, and grated Nutmeg, and mix it up with an Egg; fill the Combs, and stew them in a little strong Gravy softly for half an Hour; then slice in some fresh Mushrooms, and a few pickled; then beat up the Yolk of an Egg in a little Gravy stirring it; season with Salt. When they are enough, dish them up in little Dishes or Plates.

*To stew VENISON.*

When your Venison is cut into Slices, put it into a Stew-pan, with a little Claret, half a Dozen Cloves, and



and when these have stewed some Time, grate in some Nutmeg, and serve it up.

Venison may be Haricoed after the same Manner as Mutton.

*To dress VENISON à la Royale in Blood.*

Spit your Venison, lay it down to the Fire until it is half roasted; then take it up, and stew it, and make for it a Rago of Cucumbers, Sweetbreads, and Asparagus. Garnish with Petits and crisp Parsley, and serve it up.

*To make Cocks-Combs of Tripe.*

Take lean Tripe, and pare away the fleshy Part, leaving only the horny Part about the Thickness of a Cock's-Comb; then with a Jagging-Iron, cut Pieces out of it in the Shape of Cock's-Combs.

*To stew a Turkey, or Fowl, in Sellery-Sauce.*

You must judge according to the Largeness of your Turkey or Fowl, what Sellery or Sauce you want. Take a large Fowl, put it into a Sauce-pan or little Pot, and put to it one Quart of good Broth or Gravy, a Bunch of Sellery washed clean, and cut small, with some Mace, Cloves, Pepper, All-spice, tyed loose in a Muslin Cloth; put in an Onion and a Sprig of Thyme: Let these stew softly till they are enough, then add a Piece of Butter rolled in Flour; take up your Fowl, and pour the Sauce over it. An Hour will do a large One, or a small Turkey; but a very large Turkey will take two Hours to do it softly. If it is over-done or dry it is spoiled; but you may be a Judge of that if you look at it now and then. Mind to take out the Onion, Thyme and Spice, before you send it to Table.

*Note,* A Neck of Veal done this Way is very good, and will take two Hours doing.

*To fricassey CHICKENS.*

Skin them and cut them in small Pieces, wash them in warm Water, and then dry them very clean with a Cloth, season them with Pepper and Salt, and then put them into a Stew Pan with a little fair Water, and a good Piece of Butter, a little Lemon Pickle, or half a Lemon, a Glass of white Wine, one Anchovy, a little Mace, an Onion, a Bunch of Lemon Thyme, let them



them stew together 'till your Chickens are tender, and then lay them on your Dish, thicken the Gravy with Flour and Butter, strain it, then beat the Yolks of three Eggs a little, and mix them with a large Tea Cupful of rich Cream, and put it in your Gravy and shake it over the Fire but don't let it boil, and pour it over your Chickens.

*To dress Livers with Mushroom-Sauce.*

Take some pickled or fresh Mushrooms, cut small, both if you have them, and let the Livers be bruised fine, with a good deal of Parsley chopped small, a Spoonful or two of Catchup, a Glass of white-Wine, and as much good Gravy as will make Sauce enough; thicken it with a Piece of Butter rolled in Flour. This does either for roast or boiled.

*A German way of dressing Fowls.*

Take a Turkey or Fowl, stuff the Breast with what Force-meat you like, and fill the Body with roasted Chestnuts peeled, roast it, and have some more roasted Chestnuts peeled, put them in half a Pint of good Gravy, with a little Piece of Butter rolled in Flour, boil these together, with some small Turnips and Sausages cut in Slices, and fryed or boiled. Garnish with Chestnuts.

*Note, You may dress Ducks the same Way.*

*To dress a Turkey or Fowl to perfection.*

Bone them, and make a Force-meat thus: Take the Flesh of a Fowl, cut it small, then take a Pound of Veal, beat it in a Mortar, with half a Pound of Beef-suet, as much Crumbs of Bread, some Mushrooms, Truffles and Morels, cut small, a few sweet Herbs and Parsley, with some Nutmeg, Pepper and Salt, a little Mace, beaten, some Lemon-peel cut fine; mix all these together, with the Yolks of two Eggs, then fill your Turkey, and roast it. This will do for a large Turkey, and so in Proportion for a Fowl. Let your Sauce be good Gravy, with Mushrooms, Truffles, and Morels in it; then garnish with Lemon, and for Variety you may lard your Fowl or Turkey.

*To fouse Turkeys.*

Bone your Turkeys, tie up the Flesh in the manner  
of



of Sturgeon; put into a Pan two Quarts of Wine-vinegar, and a Quart of Water; make it boil, season it with Salt; put in your Turkies, boil them till they are tender; if you find the Liquor is not sharp enough, put in more Vinegar, and boil them a little longer; let it be cold, put them in an earthen Pan, cover them with the Liquor, let it stand three or four Weeks; when you use them, serve them up as you do Sturgeon, with Elder, or other Vinegar, and garnish with Fennel.

*To stew a Turkey Brown.*

Take a young Turkey, fill the Skin on the Breast with Force meat, and lard it on the Sides with Bacon; put into the Belly half a Shalot, and two Anchovies, and a little Thyme shred small; brown it in a Pan with a little Butter; when it is very brown put it in a Stewpan, with strong Gravy, some white Wine, or Claret, two or three Anchovies, some Mace, sweet Herbs, a little Pepper, and let it stew 'till it is thoroughly done, then thicken the Liquor with Butter and Eggs; fry some *French-Loaves* dipped in Cream, or Milk, after the Top and the Crumb is taken out; then fill them with stewed Oysters, or Shrimps, or Cockles, and with them garnish the Dish, or with sliced Lemon. A Fowl, Goose, or Duck, eats well this Way.

*To farce a Fowl.*

Take a good Fowl, pick and draw it, slit the Skin down the Back, and take the Flesh from the Bones, mince it very small, and mix it with one Pound of Beef Sewet shred, a Pint of large Oysters chopped, two Anchovies, a Shalot, a little grated Bread, and some sweet Herbs, shred all these very well, mix them together, and make it up with the Yolks of Eggs, then turn all these Ingredients on the Bones again, and draw the Skin over again, then sew up the Back, and either boil the Fowl in a Bladder an Hour and a Quarter, or roast it, then stew some more Oysters in Gravy, bruise in a little of your Force-meat, mix it up with a little fresh Butter, and a very little Flour, then give it a boil, lay your Fowl in the Dish, and pour the Sauce over it, garnishing with Lemon.



*Pullets a la Sainte Menehout.*

After having trussed the Legs in the Body, slit them along the Back, spread them open on a Table, take out the Thigh-bone, and beat them with a Rolling-pin; then season them with Pepper, Salt, Mace, Nutmeg, and sweet Herbs; then take a Pound and a half of Veal, cut it into thin Slices, and lay it in a Stew-pan of a convenient size to stew the Pullets in; cover it, and set it over a Stove, or slow Fire, and when it begins to cleave to the Pan, stir in a little Flour, shake the Pan about till it be a little brown, then pour in as much Broth as will stew the Fowls, stir it together, put in a little whole Pepper and an Onion and a little Piece of Bacon or Ham; then lay in your Fowls, cover them close, and let them stew half an Hour; then take them out, lay them on the Gridiron, to brown on the Inside, then lay them before the Fire to do on the Outside; strew them over with the Yolk of an Egg, some Crumbs of Bread, and baste them with a little Butter. Let them be of a fine brown, and boil the Gravy till there is about enough for Sauce, strain it, put a few Mushrooms in, and a little Piece of Butter rolled in Flour; lay the Pullets in the Dish, and pour in the Sauce. Garnish with Lemon.

*Note,* You may brown them in an Oven, or fry them, which you please.

*To boil Pullets with Oysters.*

Boil three Pullets in Water and Salt; for Sauce draw up a Pound of Butter, with a little white Wine, strong Broth, and a Quart of Oysters, then put the Pullets in a Dish, with some fried Sausages; garnish with sliced Lemon.

*Mutton-chops in Disguise.*

Take as many Mutton-chops as you want, rub them with Pepper, Salt, Nutmeg, and a little Parsley; roll each Chop in half a Sheet of white Paper, well buttered on the Inside, and rolled at each End close; have some Hog's-lard or Beef-dripping boiling in a Stew-pan, put in the Steaks, fry them of a fine brown, lay them in your Dish, and garnish with fried Parsley;

throw



throw some all over, and a little good Gravy in a Cup ; but take great Care you don't break the Paper, nor have any Fat in the Dish, but let them be well drained.

*To marinate Fowls.*

Take a fine large Fowl or Turkey, raise the Skin from the Breast-bone with your Finger, then take a Veal Sweetbread and cut it small, a few Oysters, a few Mushrooms, an Anchovy, some Pepper, a little Nutmeg, some Lemon-peel, and a little Thyme ; chop all together small and mix with the Yolk of an Egg, stuff it in between the Skin and Flesh, but take great Care you don't break the Skin, and then stuff what Oysters you please into the Body of the Fowl. You may lard the Breast of the Fowl with Bacon, if you chuse it, paper the Breast, and roast it. Make good Gravy, and garnish with Lemon. You may add a few Mushrooms to the Sauce.

*To force CHICKENS.*

Roast your Chickens better than half, take off the Skin, then the Meat, and chop it small with shred Parsley and Crumbs of Bread, Pepper and Salt, and a little good Cream, then put in the Meat and close the Skin, brown it with a Salamander, and serve it up with white Sauce.

*To broil CHICKENS.*

Slit them down the Back, and season them with Pepper and Salt, lay them on a very clear Fire, and at a great Distance ; let the Inside lie next the Fire till it is above half done, then turn them, and take great Care the fleshy Side be not burnt, but of a fine Brown. Let your Sauce be good Gravy with Mushrooms, and garnish with Lemon and the Livers broiled, the Gizzards cut, slashed, and broiled with Pepper and Salt.

Or this Sauce : Take a handful of Sorrel, dip it in boiling Water, then drain it, and have ready half a Pint of good Gravy, a Shalot shred small, and some Parsley boiled very green ; thicken it with a Piece of Butter rolled in Flour, and add a Glass of red Wine, then



then lay your Sorrel in Heaps round the Fowls, and pour the Sauce over them.

*Note,* You may use what Sauce you please.

### PULLED CHICKENS.

Take three Chickens, boil them just fit for eating but not too much; when they are boiled enough flay all the Skin off, and take the white Flesh off the Bones pull it into Pieces about as thick as a large Quill, and half as long as your Finger, have ready a Quarter of a Pint of good Cream and a Piece of fresh Butter about as big as an Egg, stir them together till the Butter is all melted, and then put in your Chickens with the Gravy that came from them, give them two or three Tosses round on the Fire, put them into a Dish, and send them up hot.

*Note.* The Legs make a very pretty Dish by themselves boiled very nicely with some Pepper and Salt: The Livers and Gizzards being broiled, cut and flashed, and laid round the Legs, with good Gravy Sauce in the Dish. Garnish with Lemon.

*A nice Way of stewing CHICKENS, for a sick Person or a lying in Lady.*

Take two fine Chickens, half boil them, then take them up in a small pewter or silver Dish, cut up your Fowls, and separate all the Joint-bones one from another, and then take out the Breast-bones. If there is not Liquor enough from the Fowls add a few Spoonfuls of the Water they were boiled in, put in a Blade of Mace, and a little Salt, cover it close with another Dish, set it over a Stove or Chafing-dish of Coals, let it stew till the Chickens are enough, and then send them hot to Table in the same Dish they were stewed in.

*N. B.* You may do Rabbits, Partridges, or moor Game this Way.

### *Chickens farced with Oysters.*

Lard them, then mince some sweet Herbs, Parsley, Truffles, Mushrooms and Onions, with Oysters; after being parboiled, season them with Salt and Pepper, put to it the Yolk of an Egg and a Piece of Butter; with this farce your Chickens, then tie them at both Ends and



and roast them; when done serve them up with a Ragoo: garnish with sliced-Lemon.

*Chickens Chiringrate.*

Cut off their Feet, break the Breast-bone flat with a Rolling pin, but take Care you don't break the Skin; flour them, fry them of a fine brown in Butter, then drain all the Fat out of the Pan, but leave the Chickens in; lay a Pound of Gravy Beef cut very thin, over your Chickens, and a Piece of Veal cut very thin, a little Mace, two or three Cloves, some whole Pepper, an Onion, a little bundle of sweet Herbs, and a Piece of Carrot, and then pour in a Quart of boiling Water, cover it close, let it stew for a Quarter of an Hour, then take out the Chickens and keep them hot; let the Gravy boil till it is quite rich and good, then strain it off and put it into your Pan again, with two Spoonfuls of red Wine, and a few Mushrooms; put in your Chickens to heat, then take them up, lay them in your Dish, and pour your Sauce over them. Garnish with Lemon, and a few Slices of cold Ham warmed in the Gravy.

*Note.* You may fill your Chickens with Force-meat, and lard them with Bacon, and add Truffles and Morels, and Sweetbreads cut small, when it will be a very high Dish.

*Chickens with Tongues. A good Dish for a great deal of Company.*

Take six small Chickens boiled very white, six Hogs Tongues boiled and peeled, a Cauliflower boiled very white in Milk and Water whole, and a good deal of Spinach boiled green; then lay your Cauliflower in the Middle, the Chickens close all round, and the Tongues round them with the Roots outwards, and the Spinach in little Heaps between the Tongues. Garnish with little Pieces of Bacon roasted, and lay a little Bit on each of the Tongues.

*To dress a Wild Duck the best Way.*

First half roast it, then lay it in a Dish, carve it, but leave the Joints hanging together, throw a little Pepper and Salt, and squeeze the Juice of a Lemon over it, turn it on the Breast, and press it hard with a Plate, then



then add to it its own Gravy, and two or three Spoonfuls of good Gravy: cover it close with another Dish, and set it over a Stove for ten Minutes, then send it to Table hot in the Dish it was done in, and garnish with Lemon. You may add a little red Wine, and a Shalot cut small, if you like it, but it is apt to make the Duck eat hard, unless you first heat the Wine and pour it in just as it is done.

*Ducks a la Mode:*

Slit two Ducks down the Back, and bone them carefully, make a Force-meat of the Crumbs of a Penny Loaf, four Ounces of fat Bacon scraped, a little Parsley, Thyme, Lemon Peel, two Shallots or Onions shred very fine, with Pepper, Salt, and Nutmeg to your Taste, and two Eggs, stuff your Ducks with it and sew them up, lard them down each Side of the Breast with Bacon, dredge them well with Flour, and put them in a Dutch Oven to brown, then put them into a Stew Pan with three Pints of Gravy, a Glass of red Wine, a Tea Spoonful of Lemon Pickle, a large one of Walnut and Mushroom Catchup, one of Browning, and one Anchovy, with Chyan Pepper to your Taste, stew them gently over a slow Fire for an Hour; when enough, thicken your Gravy and put in a few Truffles and Morels, strain your Gravy and pour it upon them.—You may a-la-mode a Goose the same way.

*Ducks a la Mode.*

Take two fine Ducks, cut them into Quarters, fry them in Butter a little brown, then pour out all the Fat and throw a little Flour over them; add half a Pint of good Gravy, a Quarter of a Pint of red Wine, two Shalots, an Anchovy, and a Bundle of sweet Herbs; cover them close, and let them stew a Quarter of an Hour: take out the Herbs, skim off the Fat, and let your Sauce be as thick as Cream. Send it to Table, and garnish with Lemon.

*To boil a Duck or Rabbit with Onions.*

Boil your Duck or Rabbit in a good deal of Water, be sure to skim your Water, for there will always rise a Skim, which if it boils down will discolour your Fowls,



Fowls, &c. They will take about half an hour boiling; for Sauce, your Onions must be peeled, and throw them into Water as you peel them, then cut them into thin Slices, boil them in Milk, and Water, and skim the Liquor; half an Hour will boil them. Throw them into a clean Sieve to drain, put them into a Sauce-pan and chop them small, put to them two or three Spoonfuls of Cream, a good Piece of Butter, stew all together over the Fire till they are thick and fine, lay the Duck or Rabbit in the Dish, and pour the Sauce all over; if a Rabbit you must cut off the Head and cut it in two, and lay it on each Side the Dish.

*To dress a Duck with green Pease*

Put a deep Stew-pan over the Fire, with a Piece of fresh Butter, finge your Duck and flour it, turn it in the Pan two or three Minutes, then pour out all the Fat, but let the Duck remain in the Pan; put to it half a Pint of good Gravy, a Pint of Pease, two Lettuces cut small, a small Bundle of sweet Herbs, a little Pepper and Salt, cover them close, and let them stew for half an Hour, now and then give the Pan a Shake; when they are just done put in a very little beaten Mace, then thicken it either with a Piece of Butter rolled in Flour, or the Yolk of an Egg beat up with two or three Spoonfuls of Cream; shake it all together for three or four Minutes, take out the sweet Herbs, lay the Duck in the Dish and pour the Sauce over it: You may garnish with boiled Mint chopped, or Parsley.

*To dress a Duck a la Braise.*

Take a Duck, lard it with little Pieces of Bacon, season it inside and out, with Pepper and Salt, lay a Layer of Bacon, cut thin, in the Bottom of the Stew-pan, and then a Layer of lean Beef cut thin, then lay on your Duck with some Carrot, and Onion, a little Bundle of sweet Herbs, a Blade or two of Mace, and lay a thin Layer of Beef over the Duck, cover it close and set it over a slow Fire for eight or ten Minutes, then take off the Cover and shake in a little Flour, give the Pan a Shake, pour in a Pint of small Broth or boiling



boiling Water, give the Pan a Shake or two, cover it close again, and let it stew half an Hour, then take off the Cover, take out the Duck and keep it hot, let the Sauce boil till there is about a Quarter of a Pint or little better, then strain it and put it into the Stew pan again, with a Glass of red Wine; put in your Duck, make the Pan and let it stew four or five Minutes, then lay your Duck into your Dish, and pour the Sauce over it and garnish with Lemon. If you love your Duck very high, you may fill it with the following Ingredients: Take a Veal Sweet-bread cut in six or eight Pieces, a few Truffles, some Oysters, a little sweet Herbs and Parsley chopped fine, a little Pepper, Salt and beaten Mace; fill your Duck with the above Ingredients, tie both Ends tight, and dress it as above; or you may fill it with Force-meat made thus: Take a little Piece of Veal, take all the Skin and Fat off, beat it in a Mortar with as much Sewet, and an equal Quantity of Crumbs of Bread, a few sweet Herbs, some Parsley chopped, a little Lemon-Peel, Pepper, Salt, beaten Mace and Nutmeg, and mix it up with the Yolk of an Egg.

You may stew an Ox's Palate tender, and cut it into Pieces, with some Artichoke-bottoms cut into four, and tossed up in the Sauce; you may lard your Duck if you please: for my part, I think it best without.

*To dress a Goose with Onions or Cabbage.*

To dress a Goose with Onions or Cabbage, salt the Goose for a Week, then boil it; it will take an Hour; you may either make Onion Sauce as we do for Ducks, or Cabbage boiled, chopped, and stewed in Butter with a little Pepper, and Salt; lay your Goose in the Dish, and pour the Sauce over it: It eats very good with either.

*A Green G O O S E,*

Never put any Seasoning into it, unless desired; you must either put good Gravy, or green Sauce in the Dish made thus: Take a Handful of Sorrel, beat it in a Mortar, and squeeze the juice out, add to it the Juice of an Orange or Lemon, and a little Sugar, heat it in  
a Pip-



a Pipkin, and pour it into your Dish; but the best way is to put Gravy in the Dish; and green Sauce in a Cup or Boat; made thus: Take half a Pint of the Juice of Sorrel, a Spoonful of white-Wine, a little grated Nutmeg, a little grated Bread, boil these a Quarter of an Hour softly, then strain it and put it into the Sauce-pan again, and sweeten it with a little Sugar, give it a Boil and pour it into a Dish or Bason; some like a little Piece of Butter rolled in Flour and put into it.

*To dry a G O O S E.*

Get a fat Goose, take a Handful of common Salt, a Quarter of an Ounce of Salt-Petre, a Quarter of a Pound of coarse Sugar, mix all together, and rub your Goose very well, let it lie in this Pickle a Fortnight, turning and rubbing it every Day, then hang it up for a Week in a Chimney where Wood is burnt. If you have not that Conveniency send it to the Baker's, the Smoke of the Oven will dry it, or you may hang it in your own Chimney, not too near the Fire, but make a Fire under it, and lay Horse Dung and Saw-Dust on it, and that will smother and smoke-dry it; when it is well dried keep it in a dry Place, you may keep it two or three Months or more; when you boil it put it in a good deal of Water, and be sure to skim it well. To be eaten with Cabbage boiled and stewed in Butter.

*To stew G I B L E T S.*

Let them be nicely scalded and picked, break the two Pinion Bones in two, cut the Head in two, and cut off the Nostrils; the Gizzard in four, and the Neck in two; slip off the Skin of the Neck, and make a Pudding with two hard Eggs chopped fine, the Crumb of a French Roll steeped in hot Milk two or three Hours, then mix it with the hard Egg, a little Nutmeg, Pepper, Salt, and a little Sage chopped fine, a very little melted Butter, and stir it together: Tie one End of the Skin, and fill it with the Ingredients, tie the other End tight, and put all together into a Sauce-pan, with a Quart of good Mutton Broth, a Bundle of sweet Herbs, an Onion, some whole Pepper, Mace, two or three Cloves tied up loose in a Mus-

lin



in Cloth; cover them close, and let them stew till there is just Gravy enough to eat with them; but before they are served up take out the Spice.

*Pigeons in Compôte with white Sauce.*

Let your Pigeons be drawn, picked, scalded, and flayed; then put them into a Stew-pan with Veal Sweet breads, Cocks-Combs, Mushrooms, Truffles, Morels, Pepper, Salt, a Pint of thin Gravy, a little Bundle of sweet Herbs, an Onion, and a Blade or two of Mace; cover them close, let them stew half an Hour, then take out the Herbs and Onion, then beat up the Yolks of two or three Eggs, and some chopped Parsley in a Quarter of a Pint of Cream, and a little Nutmeg; mix all together, and stir it one Way till thick; lay the Pigeons in the Dish, and the Sauce all over. Garnish with Lemon.

*Pigeons transmogrified.*

Take your Pigeons, season them with Pepper and Salt, take a large Piece of Butter, make a Puff Paste, and roll each Pigeon in a Piece of Paste; tie them in a Cloth so that the Paste don't break; boil them in a good deal of Water. They will take an Hour and half boiling; untie them carefully that they don't break; lay them in the Dish, and you may pour a little good Gravy into the Dish. They will eat exceeding well and nice, and will yield Sauce enough of a very agreeable Relish.

*Pigeons in Fricandos.*

After having trussed your Pigeons with their Legs in their Bodies, divide them in two, and lard them with Bacon; then lay them in a Stew pan with the larded Side downwards, and two whole Leeks cut small, a Couple of Ladlefuls of Mutton Broth, or Veal Gravy; cover them close over a very slow Fire, and when they are enough make your Fire very brisk, to waste away what Liquor remains; when they are of a fine Brown take them up, and pour out all the Fat that is left in the Pan; then pour in some Veal Gravy to loosen what sticks to the Pan, and a little Pepper, stir it about for two or three Minutes and pour it over the Pigeons. This is a pretty little side Dish.



*To dress Pigeons à Soleil.*

First stew your Pigeons in a very little Gravy till enough, and take different Sorts of Flesh according to your Fancy, &c. both of Butchers Meat and Fowl; chop it small, season it with beaten Mace, Cloves, Pepper and Salt, and beat it in a Mortar till it is like Paste; roll your Pigeons in it, then roll them in the Yolk of an Egg; shake Flour and Crumbs of Bread thick all over; have ready some Beef Dripping or Hog's Lard boiling; fry them brown, and lay them in your Dish. Garnish with fried Parsley.

*To jugg PIGEONS.*

Pull, crop and draw Pigeons, but don't wash them; save the Livers and put them in scalding Water, and set them on the Fire for a Minute or two; then take them out and mince them small, and bruise them with the Back of a Spoon; mix with them a little Pepper, Salt, grated Nutmeg, and Lemon-peel shred very fine, chopped Parsley, and two Yolks of Eggs very hard; bruise them as you do the Liver, and put as much Sewet as Liver shaved exceeding fine, and as much grated Bread: work these together with raw Eggs and roll it in fresh Butter; put a Piece into the Crops and Bellies, and sew up the Necks and Vents, then dip your Pigeons in Water, and season them with Pepper and Salt as for a Pie; then put them in your Jugg, with a Piece of Sellery, stop them close, and set them in a Kettle of cold Water; first cover them very close and lay a Tile on the Top of the Jugg, and let it boil three Hours; then take them out of the Jugg, and lay them into a Dish, take out the Sellery and put in a Piece of Butter rolled in Flour, shake it about till it is thick, and pour it on your Pigeons. Garnish with Lemon.

*Jugged PIGEONS.*

Take six Pigeons, pluck and draw them, wash them clean and dry them with a Cloth, season them with beaten Mace, white Pepper and Salt, put them in a Jugg, and put half a Pound of Butter upon them, stop up your Jugg close with a Cloth that no Steam can get out, set it in a Kettle of boiling Water, and let it boil



one Hour and a Half, then take out your Pigeons, and put the Gravy that is come from the Pigeons into a Pan, and put to it one Spoonful of Wine, one of Catch-up, a Slice of Lemon, half an Anchovy chopped small, and a Bundle of Sweet Herbs, boil it a little, thicken it with a little Butter rolled in Flour, lay your Pigeons on the Dish, and strain the Gravy on them: Garnish with Parsley, and serve them up, you may lay over them Mushrooms or Force-meat Balls. It is a pretty Side or Corner Dish.

*Boiled Pigeons and Bacon.*

Take six young Pigeons, wash them clean as before, turn their Legs under their Wings, boil them in Milk and Water, by themselves twenty Minutes, have ready boiled a square Piece of Bacon, take off the Skin and brown it, put the Bacon in the Middle of your Dish, and lay the Pigeons round it, and Lumps of stewed Spinage, pour plain melted Butter over them, and send Parsley and Butter in a Boat.

*To stew PIGEONS.*

Season your Pigeons with Pepper, Salt, Cloves, Mace, and some sweet Herbs; wrap this seasoning up in a Piece of Butter, and put it in their Bellies; then tie up the Neck and Vent, and half roast them; then put them into a Stew-pan with a Quart of good Gravy, a little white Wine, some pickled Mushrooms, a few Pepper Corns, three or four Blades of Mace, a Bit of Lemon-peel, a Bunch of sweet Herbs, a Bit of Onion, and some Oysters pickled; let them stew till they are enough, then thicken it up with Butter and Yolks of Eggs. Garnish with Lemon.

Do Ducks the same Way. You may put Force-meat into their Bellies, or into those of the Pigeons; some leave out the sweet Herbs.

*To stew PARTRIDGES.*

Truss your Partridges as for roasting, stuff the Crows, and lard them down each Side of the Breast, then roll a Lump of Butter in Pepper, Salt, and beaten Mace, and put it into the Bellies, sew up the Vents, dredge them well and fry them a light brown, then put them into a Stew-pan with a Quart of good Gravy,  
a Spoon-



a Spoonful of Madeira Wine, the same of Mushroom Catchup, a Tea Spoonful of Lemon Pickle, and half the Quantity of Mushroom Powder, one Anchovy, half a Lemon, cover the Pan close, and stew them half an Hour, then take them out and thicken the Gravy, boil it a little, and pour it over the Partridges, and lay Artichoke Bottoms round them boiled and cut in Quarters, and the Yolks of four hard Eggs if agreeable.

*To roast PARTRIDGES with Bread-Sauce.*

Roast them fifteen Minutes by a good Fire, dredge them with a little Flour and baste them moderately, let them have a fine Froth, and have good Gravy-sauce in the Dish and Bread-sauce in Basons made thus: Take a Pint of Water, put in a good thick Piece of Bread, some whole Pepper, a Blade or two of Mace, boil it five or six Minutes till the Bread is soft, then take out all the Spice and pour out the Water, leaving just enough to keep it moist, beat it with a Spoon soft, throw in a little Salt, and a good Piece of fresh Butter, stir it well together, set it over the Fire for a Minute or two, then put it into a Boat.

*To stew a HARE.*

Cut your Hare in Pieces, season it very well with Pepper, Salt, Mace, and Cloves, put it in a Pipkin, with a Quart of Claret; if it don't cover it, put in as much fair Water as will cover it, and a Piece of Butter. Cover it close up, and stew it till it is enough. Then work a Quarter of a Pound of Butter in half a Spoonful of Flour; put it into the Pipkin, and let it boil till it thickens. Dish it up, and garnish it with Barberries.

*To jugg a HARE.*

Cut the Hare as for eating, season it with Pepper, Salt, and beaten Mace, put it into a Jugg or Pitcher, with a close Top, put to it a Bundle of sweet Herbs, and set it in a Kettle of boiling Water, let it stand 'till it is tender, then take it up and pour the Gravy into a Tossing Pan, with a Glass of Red Wine, one Anchovy, a large Onion stuck with Cloves, a little beaten Mace and Chyan Pepper to your Taste, boil it a little



and thicken it; dish up your Hare and strain the Gravy over it, then send it up.

*A jugged HARE.*

Cut it in little Pieces, lard them here and there with little Slips of Bacon, season them with a very little Pepper and Salt, put them into an earthen Jugg, with a Blade or two of Mace, an Onion stuck with Cloves, and a Bundle of sweet Herbs; cover the Jugg or Jar you do it in, so close that nothing can get in, then set it in a Pot of boiling Water, keep the Water boiling, and three Hours will do it; then turn it into a Dish, and take out the Onion and sweet Herbs, and send it to Table hot.

*To roast Pheasants.*

Pick and draw your Pheasants, and singe them, lard one with Bacon but not the other, spit them, roast them fine, and paper them all over the Breast; when they are just done flour and baste them with a little nice Butter, and let them have a fine white Froth, then take them up and pour good Gravy in the Dish and Bread-sauce in Plates.

If you have but one Pheasant, take a large fine Fowl about the Bigness of a Pheasant, pick it nicely with the Head on, draw it and truss it with the Head turned as you do a Pheasant's, lard the Fowl all over the Breast and Legs with a large Piece of Bacon cut in little Pieces; when roasted put them both in a Dish, when the Deception will not be discovered: They will take an Hour doing, as the Fire must not be too brisk. A *Frenchman* would order Fish Sauce to them, which would quite spoil the Taste of your Pheasants.

*A stewed Pheasant.*

Take your Pheasant and stew it in Veal Gravy, take Artichoke bottoms parboiled, some Chestnuts roasted and blanched; when your Pheasant is enough (but it must stew till there is just enough for Sauce) then skim it, put in the Chestnuts and Artichoke-bottoms, a little beaten Mace, Pepper and Salt, just enough to season it, and a Glass of white-Wine, and if you don't think it thick enough, thicken it with a little  
Piece



Piece of Butter rolled in Flour, and squeeze in a little Lemon; pour the Sauce over the Pheasant, and have some Force-meat-balls fryed and put into the Dish.

*Note,* A good Fowl will do full as well, trussed with the Head on like a Pheasant; you may fry Sausages instead of Force-meat-balls. Some leave out the Chesnuts.

*To boil a Pheasant with Sellery-Sauce.*

Take a fine Pheasant, boil it in a good deal of Water, keep your Water boiling, half an Hour will do a small one, and three Quarters of an Hour a large one; let your Sauce be Sellery stewed and thickened with Cream, and a little Piece of Butter rolled in Flour; take up the Pheasant, and pour the Sauce all over. Garnish with Lemon. Observe to stew your Sellery so, that the Liquor will be all wasted away before you put your Cream in; if it wants Salt put in some to your Palate.

*To boil Snipes or Woodcocks.*

Boil them in good strong Broth, or Beef Gravy, made thus: Take a Pound of Beef, cut it into little Pieces, put it into two Quarts of Water, an Onion, a Buddle of sweet Herbs, a Blade or two of Mace, six Cloves, and some whole Pepper; cover it close, let it boil till about half is wasted, then strain it off, put the Gravy into a Sauce-pan with Salt enough to season it, take the Snipes and gut them clean (but take Care of the Trails) put them into the Gravy and let them boil, cover them close, and ten Minutes will boil them, if they kept are boiling. In the mean Time, chop the Trails and Liver small, take a little of the Gravy the Snipes are boiling in, and stew the Trails with a Blade of Mace, then you must take about as much Bread as the inside of a stale Roll, and rub it small into a clean Cloth, to be fryed crisp in a little fresh Butter, of a fine light Brown: when they are done to stand before the Fire in a Plate.

When your Snipes are ready take about half a Pint of the Liquor they are boiled in, and add to the Trails



two Spoonfuls of red Wine and a Piece of Butter, about as big as a Walnut, rolled in a little Flour; set them on the Fire, shake your Sauce-pan often (but do not stir it with a Spoon) till the Butter is all melted, then put in the Crumbs, give your Sauce-pan a Shake, take up your Birds, lay them in a Dish, and pour the Sauce over them. Garnish with Lemon.

*To dress Ortolans.*

Spit them sideways, with a Bay-leaf between; baste them with Butter, and have fryed Crumbs of Bread round the Dish. Dress Quails the same Way.

*A Ruddock.*

Is a Water Bird, much like a Duck, but the Flesh of it is much more delicious than that of Ducks. Dress it in the different Ways you do Ducks.

*Potted Wheat-Ears.*

They are *Tunbridge* Birds: Pick them very clean, season them with Pepper and Salt, put them in a Pot, cover them with Butter, and bake them one Hour; take them and put them in a Colander to drain the Liquor away; then cover them over with clarified Butter, and they will keep.

*To stew Wild Fowls.*

Half roast them; then cut them in little Bits; when cold put them into a Stew-pan, with a little Claret and Water, Sprig of sweet Herbs, a little whole Pepper, Nutmeg and Salt, a little of each, one Anchovy, a Slice of Lemon; let it stew till tender; then thicken it with burnt Butter; so serve them on Sippets, and Lemon sliced, or stew them only in Gravy.

*Rabbits with Onions.*

When you have trussed your Rabbits close, wash them well, then boil them off white; boil your Onions by themselves, changing the Water two or three Times; then let them be thoroughly strained, and chop them, and butter them very well; put in a Gill of Cream, or Milk, serve your Rabbits, and cover them over with Onions.

*Rabbits Surprized.*

Take young Rabbits, skewer them and put the same  
 Pudding



Pudding as for the roasted Rabbits, when they are roasted, draw out the Jaw-bones and stick them in the Eyes to appear like Horns, then take off all the Meat from the Back clean from the Bones, but leave them whole, chop the Meat exceeding fine with a little shred Parsley, Lemon Peel, one Ounce of Beef Marrow, a Spoonful of good Cream, and a little Salt, beat the Yolks of two hard Eggs, and a Piece of Butter the Size of a Walnut, in a Marble Mortar, very fine, then mix all together, and put it in a Tossing Pan; when it has stewed five Minutes, lay it on the Rabbit you took the Meat off, and put it close down with your Hand, to appear like a whole Rabbit, then heat a Salamander, and brown it all over, pour a good brown Gravy made as thick as Cream, in the Dish, stick a Bunch of Myrtle in their Mouths, and serve them up with their Livers broiled and frothed.

*Portuguese Rabbits.*

Get some Rabbits, truss them Chicken Fashion, the Head must be cut off, and the Rabbit turned with the Back upwards, and two of the Legs stripped to the Claw End, and so trussed with the Skewers; lard them and roast them with what Sauce you please. If you want Chickens, and they are to appear as such, they must be dressed in this Manner, but if otherwise, the Head must be skewered back and come to Table on, with Liver, Butter and Parsley, as you have for Rabbits, and they look very pretty boiled and trussed in this Manner and smothered with Onions; or if they are to be boiled for Chickens, cut off the Head and cover them with white Sellery Sauce, or Rice Sauce tossed up with Cream.

*To dress Rabbits in Casserole.*

Divide the Rabbits into Quarters, you may lard them or otherwise, shake some Flour over them, and fry them with Lard or Butter, then put them into an earthen Pipkin with a Quart of good Broth, a Glass of white-Wine, a little Pepper and Salt if wanted, a Bunch of sweet Herbs, and a Piece of Butter as big as a Walnut rolled in Flour;



cover them close and let them stew half an Hour, then dish them up and pour the Sauce over them. Garnish with *Seville* Orange cut into thin Slices and notched, the Peel that is cut out, lay between the Slices.

*To bask Rabbits.*

Take your Rabbits, wash them, pick the Flesh from off the Bones, after being half roasted, and mince it small, add to it a little good Mutton Broth, a Shalot or two, a little Nutmeg grated, and stewed together; put in a good Piece of Butter; serve it upon Sippets, garnished with Slices of Lemon.

*To fricasey Rabbits White.*

Cut your Rabbits and put them into a Tossing Pan with a Pint of Veal Gravy, a Tea Spoonful of Lemon Pickle, one Anchovy, a Slice of Lemon, a little beaten Mace, Chyan Pepper, and Salt, stew them over a slow Fire; when they are enough, thicken your Gravy with Flour and Butter, strain it, then add the Yolks of two Eggs mixed with a large Tea Cupful of thick Cream, and a little Nutmeg grated, do not let it boil, and serve it up.

*Mutton Kebob'd.*

Take a Loin of Mutton and joint it between every Bone, season it with Pepper and Salt moderately, grate a small Nutmeg over them, dip the Chops in the Yolks of three Eggs, and have ready Crumbs of Bread and sweet Herbs to be strewed over them, clap them together in the same Shape again, and put them on a small Spit, roast them before a quick Fire, set a Dish under and baste them with a little Piece of Butter, and then keep basting with what comes from it, and throw some Crumbs of Bread all over them as they are a roasting: when enough lay them in the Dish, and have ready half a Pint of good Gravy, and what comes from them, take two Spoonfuls of Catchup, and mix a Tea Spoonful of Flour with it and put to the Gravy, stir it together and give it a Boil and pour it over the Mutton.

*Note,* You must observe to take off all the Fat of the Inside, and the Skin of the Top of the Meat, and some of the Fat, if there be too much. When you  
put



put what comes from your Meat into the Gravy, observe to pour off the Fat.

*Force Meat Balls.*

Take a Quarter of a Pound of Veal, chop it very fine, then shred half a Pound of Suet, grate a handful of Bread, mix these together with a little Pepper, Salt, and Nutmeg grated fine, mixing them with a little Thyme; work these to a Paste, with the Yolk of an Egg and a Spoonful of Flour, and when rolled into Balls, to be fried in Butter for Use.

*To Ragoo Endive.*

Take three Heads of some fine white Endive, lay them in Salt and Water two or three Hours, chop the rest as far as is tender and small, lay it in Salt and Water, take a Bunch of Sellery, wash it very clean, cut it in Pieces about three Inches long, put it into a Sauce-pan, with a Pint of Water, three or four Blades of Mace, some whole Pepper tied in a Cloth, let it stew till it is quite tender; then put in some Asparagus, shake the Sauce pan, let it simmer till the Grass is enough. Take the Endive out of the Water, drain it, leave one large Head whole, the other pick leaf by leaf, put it into a Stew-pan, put to it a Pint of white Wine, cover the Pan close, let it boil till the Endive is just enough, then put in a Quarter of a Pound of Butter rolled in Flour, cover it close, shaking the Pan. When the Endive is enough, take it up, lay the whole Head in the middle, and with a Spoon take out the Sellery and Grass, and lay round, the other Part of Endive over that, then pour the Liquor off the Sauce-pan into the Stew-pan, stir it together, season it with Salt; and have ready the Yolks of two Eggs, beat up with a Quarter of a Pint of Cream, and half a Nutmeg grated. Mix this with the Sauce, keep it stirring all one Way, till it is thick, then pour it over your Ragoo, and send it to Table hot.

*To Ragoo Sellery.*

Take the white Part of your Sellery, cut it in Pieces about an Inch long, let it lie in fair Water, shifting the Water three Times for half an Hour; then boil it in fair Water, then drain it, and put it into a Toss-pan;



put a Quarter of a Pound of Butter, brown it with Flour, put in a Pint of Gravy, season it with Pepper and Salt, stew it a little, and serve it up.

*To Ragoo Sellery.*

Wash a Bunch of Sellery very clean, cut it in Pieces about two Inches long, put them into a Stew-pan, with just as much Water as will cover it, tie three or four Blades of Mace, two or three Cloves, about twenty Corns of whole Pepper in a Muslin Cloth, put it into the Stew-pan, a little Onion, a little Bundle of sweet Herbs, cover it close, and let it stew softly till tender, then take out the Spice, Onion, and sweet Herbs, put in half an Ounce of Truffles and Morels, two Spoonfuls of Catchup, a Gill of red Wine, a Piece of Butter as big as an Egg rolled in Flour, two *French* Rolls, season with Salt to your Palate, stir it all together, cover it close, and let it stew till the Sauce is thick and good. Take care that your Rolls don't break, shake your Pan often; when it is enough, dish it up and garnish with Lemon. The Yolks of six hard Eggs, or more, put in with the Rolls, will make it a fine Dish; - this for a first Course.

*To make a Scotch Rabbit.*

Toast a Piece of Bread very nicely on both Sides, butter it, cut a Slice of Cheese about as big as the Bread, toast it on both Sides, and lay it on the Bread.

*To make a Welsh Rabbit.*

Toast the Bread on both Sides, then toast the Cheese on one Side, lay it on the Toast, and with a hot Iron brown the other Side. You may rub it over with Mustard.

*To make an English Rabbit.*

Toast a Slice of Bread brown on both Sides, then lay it in a Plate before the Fire, pour a Glass of red Wine over it, and let it soak the Wine up; then cut some Cheese very thin, and lay it very thick over the Bread; put it in a Tin Oven before the Fire, and it will be toasted and brown presently. Serve it up hot.



*A Ragoo of Muscles with a white Sauce.*

After your Muscles are out of their Shells, blanch them in fresh Butter, with Parsley and sweet Herbs cut small; then season them with Salt, Pepper, and Nutmeg; and when their Liquor is much boiled away, thicken it with the Yolks of Eggs and Lemon-juice, to be served up with Scate in a boat.

A Ragoo of Muscles with a brown Sauce is made after the same Manner, except that we then put in no Eggs, your Muscles being blanched and moistened with Gravy.

*A Ragoo of Oysters.*

Open your Oysters, put them in a Stew-pan with their Liquor, blanch them, then take them out one after another, cleanse them well, and put them in a Dish. Blanch some Mushrooms and Truffles in Butter, moisten them with Gravy, thicken the Sauce with a Cullis of Veal, then put in your Oysters, warm them without boiling, and squeeze a little Juice of a Lemon; let your Ragoo be palatable, and serve it up hot. This Ragoo may be used with all Sorts of Courses with Oysters.

*Another Ragoo of Oysters.*

Open twenty large Oysters, take them out of their Liquor, save the Liquor, and dip the Oysters in a Batter made thus: Take two Eggs, beat them well, a little Lemon-peel grated, a little Nutmeg grated, a Blade of Mace pounded fine; beat all together, put a little Flour, have ready some Butter or Dripping in a Stew-pan; when it boils, dip in your Oysters, one by one, into the Batter, and fry them of a fine Brown; then with an Egg-slice take them out, and lay them in a Dish before the Fire. Pour the Fat out of the Pan; and shake a little Flour over the Bottom of the Pan; then rub a little Piece of Butter, as big as a small Walnut, all over with your Knife, whilst it is over the Fire; then pour in three Spoonfuls of the Oyster-Liquor strained, one Spoonful of white Wine, and a Quarter of a Pint of Gravy, grate a little Nutmeg, stir all together, throw in the Oysters,



Oysters, give the Pan a Toss round, and when the Sauce is of a good Thickness, pour all into the Dish.

*A Ragoo of Crawfish for Fish Days.*

Your Crawfish being boiled, pick out the Tails, and toss them up in a Stew-pan, with a little Butter, some small Mushrooms, and Truffles, cut in Slices; put in Fish Broth to moisten them, let them simmer a while, take off the Fat, put in some Cullis of Crawfish to bind your Ragoo, and serve it up in Plates or little Dishes.

*A Ragoo of Crawfish for Flesh Days.*

Pick several Crawfish, and take their Tails, which put on a Plate with some little Mushrooms, several Slices of Truffles, and a Bunch of sweet Herbs; the whole being seasoned with Salt and Pepper, let it be fried with melted Bacon, or Butter, in a Stew-pan, on a slow Fire, moisten it with some Gravy; being done enough, take off the Fat, and thicken it with some Cullis of Crawfish, then put it on hot Cinders, taking Care not to let it boil lest it turn; you may put to it several Heads of Asparagus and Artichoke-bottoms, if in Season. When your Ragoo is done, serve it hot for a second Course.

*To Ragoo Sheeps Tongues.*

Take Veal Sweetbreads, Mushrooms, Truffles, and a Bunch of sweet Herbs, keep these ready in a Stew-pan, put in a Spoonful of both Gravy and Cullis, and boil all together; then take some small Sheeps Tongues, slit them in two, and let them soak softly with the rest; add to it some Artichoke bottoms, cut in Dice, a little Lemon-juice, and serve them up hot; let the Ragoo be of a good Taste.

*To dress Lamb in a Ragoo.*

Half roast your Lamb, then cut it in four Pieces, and toss it up in a Stew-pan to brown it; then stew it in good Broth, with Salt, Pepper, Cloves, a few Mushrooms, and sweet Herbs; when it is enough put to it a Cullis of Veal, and serve it up.

*A Ragoo of Lamb Stones and Sweetbreads.*

Take what Quantity you please of Lamb-stones and Sweetbreads, parboil them, and cut them into Slices; Cocks combs blanched and sliced, then season them  
all



all with Pepper and Salt, and other Spices; then fry them in a little Lard, and drain them, and toss them up in good Gravy, a Bunch of sweet Herbs, two Shalots, some Mushrooms, and Truffles; thicken it with a brown Thickening, with a Glass of Claret; garnish it with red Beet Roots, and pickled Mushrooms.

*To Ragoo a Breast of Veal.*

Take a Breast of Veal, lay it to the Fire, more than half roast it, cut it into four Pieces, season them with Salt, Pepper, Nutmeg, Cloves, Mace, a Shalot, and Lemon-peel; put them into a Stew-pan with as much good Gravy as will cover them; put in also Mushrooms, Oysters, fried and stewed, Sweetbreads skinned and pulled in Pieces, and let them stew together; when it is enough fry your largest Oysters with crisped Bacon and Force-meat-balls; and take the same Ingredients to make a white Ragoo; only boil the Breast of Veal in half Milk, half Water, with Mace, whole Pepper, a Couple of Bay-leaves, a little Lemon-peel, and a Faggot of sweet Herbs; then when it is enough, wash it over with the Yolks of Eggs, and a little Butter, and put it into a Stew-pan for a little while, just to give it a yellow Colour, and thicken your Sauce with the Yolks of Eggs, and a Piece of Butter rolled in Flour, with three Spoonfuls of Cream thickened up together.

*A Loin of Veal Ragooed.*

Lard your Loin of Veal with thick Slips of Bacon; season with Salt, Pepper and Nutmeg; and when it is almost roasted enough, put it into a Stew-pan, with good Broth, a Glass or two of white Wine, some of the Dripping, a Faggot of sweet Herbs, fried Flour, and a Piece of green Lemon: Cover the Pan close and let it stew a little; then take off some of the Fat; serve it up with a sharp Sauce, garnish with larded Veal Sweetbreads, Cutlets, or what else you think fit.

*A Ragoo of Calves Heads.*

Boil your Head enough, then take half of it, and cut it in thin Slices; put into a Stew-pan some Morels, Truffles, Mushrooms; Force-meat-ball, Veal Sweetbreads, sliced Artichoke bottoms, a Faggot of Thyme



Thyme and Parsley, an Onion, or Shalot sliced, and the Juice of a Lemon, with as much Gravy as will moisten the whole, let all stew gently for some Time, then put to it the slices of your Head, skin it well: The other half Head score like Diamonds crossways, season with Pepper and Salt, and rub it over with the Yolk of an Egg, then stew some Crumbs of Bread over it and broil it, pour the Ragoos into the Dish you intend to serve it in, and lay the half Head in the Middle; fry the Brains, after being boiled, in Egg and Flour, and lay round your Dish, fried Bacon and sliced Lemon.

*To make a Ragoos of Onions.*

Take a Pint of small young Onions, peel them, and take four large ones, peel them, and cut them very small, put a Quarter of a Pound of good Butter into a Stew-pan, when it is melted and done making a Noise, throw in your Onions, and fry them till they begin to look a little Brown; then shake in a little Flour, and shake them round till they are thick; throw in a little Salt, and a little beaten Pepper, and a Quarter of a Pint of good Gravy. Stir all together, and when it is well tasted, and of a good Thickness, pour it into your Dish, and garnish it with fried Crumbs of Bread or Raspings. They make a pretty little Dish, and are very good. You may strew over them fine Raspings instead of Flour.

*A Ragoos of Asparagus.*

Scrape a Hundred of Grasse very clean, and throw it into cold Water. When you have scraped all, cut as far as is good and green, about an Inch long, and take two Heads of Endive clean washed and picked, cut it very small, a young Lettuce clean washed, and cut small, a large Onion peeled, and cut small, put a Quarter of a Pound of Butter in a Stew-pan, when it is melted, throw in the above Things: Toss them about, and fry them ten Minutes; then season them with a little Pepper and Salt, shake in a little Flour, toss them about, then pour in half a pint of Gravy. Let them stew, till the Sauce is very thick and good; then pour



pour all into your Dish. Save a few of the small Tops of the Grasse to garnish the Dish.

*A Ragoo of Livers.*

Take as many Livers as you would have for your Dish. A Turkey Liver and six Fowl Livers will make a pretty Dish. Pick the Gall from them, and throw them into cold Water; take the six Livers, put them into a Sauce-pan with a Quarter of a Pint of Gravy, a Spoonful of Mushrooms, either pickled or fresh, a Spoonful of Catchup, a little Bit of Butter, as big as a Nutmeg, rolled in Flour, seasoned with Pepper and Salt to your Palate. Let them stew softly ten Minutes; in the mean while broil the Turkey's Liver nicely; lay it in the Middle, and the stewed Livers round. Pour the Sauce all over, and garnish with Lemon.

*To fricasey a great Plaice, or Flounders.*

Run your Knife all along upon the Bone, on the Back-side, from Head to Tail, and take the Bone clear out; then cut your Plaice in six Collops, dry them very well from the Water, sprinkle them with Salt, and flour them well, and fry them in a very hot Pan of Beef-Dripping, so that they may be crisp; take them out of the Pan, and keep them very warm before the Fire, then make clean the Pan, and put into it Oysters, and their Liquor, some white Wine, the Meat out of the Shell of a Crab or two; mince half the Oysters, some grated Nutmeg, and three Anchovies; let all these stew up together; then put in half a Pound of Butter, and put in your Plaice, or Flounders, and roasts them well together, and dish them on Sippets, and pour the Sauce over them. Garnish the Dish with Yolks of hard Eggs minced, and sliced Lemon. After this Manner do Salmon, or any firm Fish.

*To fricasey Sturgeon.*

When you have cut it into thin slices, and seasoned it with Pepper, Salt, and Nutmeg, strew over it a little Flour, and fry it brownish; then take a bit of Butter, pass it brown with Flour, put in some good Gravy, one Anchovy, and the Juice of an Orange; so serve it up.



*A Fricasey of Prawns.*

Take the Meat out of the Shells, put it into a Dish, with a Pint of Claret, an Onion sliced small, a Couple of Anchovies, and a Bunch of sweet Herbs; let them stew over a Chafing-dish of Coals, with Nutmeg, then put them into a Frying pan, with the Yolk of an Egg or two, some Butter, and Vinegar, and when they have had a Toss or two, serve them up on Sippets.

You may do Shrimps the same way.

*To fricasey Eels.*

Take the middling Sort of Eels, gut and wash them well, then cut off the Heads and throw them away, then cut the Eels into pieces, and put them into a Stew-pan with so much Wine and Water as will cover them, a Bunch of sweet Herbs, a little Salt, Pepper, and some All-spice, let them stew 'till tender, then put in two Anchovies, a Piece of Butter rolled in Flour, the Yolks of three or four Eggs beat up, some Lemon-Juice, and, when stewed a little while longer, serve them up hot; garnish with Lemon and Barberries, or fried Oysters.

*A general Fricasey for Fish.*

Take a Bunch of sweet Herbs, an Onion stuck with Cloves, two or three Anchovies, a little Pepper, Nutmeg grated, Mace, Lemon-peel, with some Water, or Broth, enough to cover the Ingredients, let all stew for some Time; then strain off the Liquor, and put it in another Stew-pan with some thick melted Butter and Claret, or white Wine, then your Fish, which must be cut in Pieces, the Length and Breadth of three Fingers, turn them often, and let it be done on a slow Fire, for fear of turning the Butter into Oil, and breaking the Fish. After stewing some time, put in some Oysters, pickled Mushrooms and Capers, and the Yolks of four or five Eggs, beat up in Cream, or Milk, to thicken it; keep stirring it after the Eggs are in. Jacks do the best this Way.

*To fricasey Lamb brown.*

Take a Leg, or Shoulder of Lamb, and cut it into thin Slices; season with Salt, Pepper, a Bunch of sweet Herbs, an Onion or Shalot cut small, let all be  
fried



fryed brown, then put your Slices of Lamb into a Stew-pan with some Broth or Gravy, Mushrooms, Force-meat-balls, Cocks-combs, a Spoonful or two of white Wine, some Oysters, a little Lemon-Juice, and a Couple of Ox Palates, a little browned Butter, with the Yolks of a couple of Eggs to thicken the whole, or a Piece of Butter rolled in Flour. Garnish with Mushrooms, Barberries, and Lemon.

*A Fricasey of Veal.*

Cut the gristly End of the Breast of Veal in small Pieces, blanch them in Water, and take them out to drain, put a Piece of Butter into a Stew-pan, and the Veal to it, a Bunch of sweet Herbs, Salt, Pepper, and a few Mushrooms, let all simmer a little while; add to it a Dust of Flour, and simmer it a little more; after the Flour is in, wet it with good Broth, when about half done, put to it some blanched Asparagus Tops, or Artichoke Bottoms, according to the Season; to thicken the Sauce, take three or four Yolks of Eggs, a little Cream; and, when your Meat is sufficiently stewed, put your Eggs and Cream to it, and keep it stirring that it may not curdle, until it is as thick as you would have it; season it as you like, and serve it hot.

You may do it sometimes brown by putting Gravy instead of Broth, with two Handfuls of Pease instead of Asparagus, and bind it with Veal and Ham Cullis.

You may do Chickens and Pigeons the same way.

*To fricasey a Calf's Head.*

Cleanse and boil it, then cut it into square Pieces the Size of a Walnut, and put it into a Stew-pan with half a Pint of the Liquor it was boiled in, and toss it up with Mushrooms, sweet Herbs, blanched Sweet-breads, and Artichoke Bottoms, Cocks-combs, Force-meat-balls, Oysters blanched, Cream, and Yolks of two or three Eggs; season with Nutmeg and Mace, and squeeze in the Juice of a Lemon, and serve it hot. Garnish with the Brains cut in Pieces, dipped in thick melted Butter, and fryed Brown, with Oysters fryed, Lemon sliced, and fryed Bread.



*To fricasey a Calf's Chaldron.*

Take a Calf's Chaldron, after it is a little more than half boiled, cut it into little Bits as big as Walnuts; season with beaten Cloves, Salt, grated Nutmeg, Mace, a little Pepper, an Onion, Parsley, and a little Terragan, all shred very small, and put all into a Frying-pan, with a Ladleful of strong Broth, and a Piece of Butter; when it is fried enough, make a Sauce with Mutton Gravy, the Juice of a Lemon or Orange, the Yolks of three or four Eggs, and a little grated Nutmeg; put all the Chaldron in the Pan, toss your Fricasey two or three Times, then dish it, and so serve it up.

*To fricasey Veal Sweetbreads.*

Take five or six, according as you would have your Dish in Bigness, and boil them in Water, then cut them in thin Slices Length-ways, season them with Pepper, and Salt, and dip them in Eggs, and fry them of a light Brown; then put them into a Stew-pan, with a little brown Gravy, a Spoonful of white Wine, some Juice of Lemon, thicken with Butter rolled in Flour, and serve it up. Garnish your Dish with crisped Parsley and Lemon-peel. Lamb-stones may be done after the same Manner.

*To fricasey Ox-palates.*

Make the Gravy thus: Take two Pounds of Beef, cut it in little Bits, and put it in a Stew-pan, with a Quart of Water, some whole Pepper, an Onion, a Shalot or two, two or three Anchovies, a Bit of Horse-radish; let all these stew till it is a strong Gravy; then strain it out, and set it by; then have ten or twelve Ox-palates, boil them till they are tender, and when peeled, cut them in square Pieces; then flay and draw two or three Chickens, and cut them between every Joint, and season them with a little Nutmeg, Salt, and shred Thyme, and put them in a Pan, and fry them with Butter; when they are half-fried, then put in half your Gravy, and all your Palates, and let them stew together, and put the rest of your Gravy into a Sauce-pan, and when it boils, thicken it up with the Yolks of three or four Eggs, beaten with two or three



three Spoonfuls of white Wine, and a Piece of Butter, and three or four Spoonfuls of thick Cream; then pour all into your Pan, shake it well together, and dish it up. Garnish with pickled Grapes.

*Fricasey of Chickens.*

When you have drawn and washed your Chickens, half boil them, then take them up and cut them in Pieces, and put them in a Frying-pan, and fry them in Butter, then take them out of the Pan and clean it, and put in some strong Broth, some white Wine, some grated Nutmeg, a little Pepper and Salt, and a Bunch of sweet Herbs, and a Shalot or two; let these, with two or three Anchovies, stew on a slow Fire and boil up; then beat it up with Butter and Eggs, 'till it is thick; and put your Chickens in, and toss them well together; lay Sippets in the Dish, and serve it up with sliced Lemon.

*A brown Fricasey of Chickens.*

Skin your Chickens and cut them in Pieces, and fry them in Butter or Lard; when they are fried take them out and let them drain; then make some Balls of Force-meat, and fry them; then take some strong Gravy, a Shalot or two, some Spice, a bunch of sweet Herbs, a little Anchovy Liquor, a Glass of Claret, some thin lean Tripe cut with a jagging-iron, to imitate Cocks-combs; thicken your Sauce with burnt Butter, then put in your Chickens, and toss them up together; garnish with fried Mushrooms dipped in Butter, or Lemon sliced, or Parsley fried.

*A white Fricasey of Rabbits.*

Take two or three Rabbits and cut them in Pieces, and put them in a Stew-pan, with three Ounces of Butter; then season them with Pepper and Salt, a Nutmeg, a little Lemon-peel grated, let all be close covered, stew them gently till they are tender, in half a pint of Veal Broth, with an Onion; then strain off the Liquor and beat three Yolks-of Eggs, with some Cream, then put some of the Broth by degrees to the Eggs and Cream, keeping them stirring lest they curdle. You may put to it some Parsley boiled and shred small, then toss them up thick, adding some Mushrooms; and



and serve them up with a Garnish of sliced Lemon and red Beet-roots.

*To fricasey a Goose.*

Roast a Goose, and before it is quite enough, cut and scotch it with your Knife long Ways, and then slash it across; wash it with Butter, strew Salt over it; then lay it in a Dish with the skinny Side downwards till it has taken a gentle Heat; then turn the other Side, and let that have a Heat; afterwards broil it on a Gridiron, over a gentle Fire; when it is enough, baste the upper Side with Butter, and dredge it with grated Bread and Flour; put it upon the Gridiron again, and froth it; make a Sauce of Butter, Vinegar, Mustard, and a little Sugar; pour this into a Dish, with Sausages, and Lemon, and serve it up.

*A Fricasey of Partridge and Woodcocks.*

Half roast them, then cut them up and toss them up in Butter with a shredded Onion, half a Pint of Gravy, two or three Anchovies, some grated Nutmeg, a little Butter, and the Yolk of an Egg beaten with a little Claret, stir all together till it comes to a right Thickness; dish them up, and garnish with sliced Lemon.

*Fricasey of Mushrooms.*

Get the largest and best Mushrooms you can, and some small ones amongst them; cut the largest into four Pieces, peel them and throw them into Salt and Water, and let them lie in it for half an Hour; then take them out and stew them in their own Liquor, with a little Cream to make them look white, and cut hard; less than half an Hour will stew them; then strain them through a Sieve, and take a Quarter of a Pint of the Liquor they were stewed in, with as much white Wine and strong Gravy, boil all these together with a little whole Pepper, Mace, Nutmeg, two Anchovies, one Sprig of Thyme, a Shalot or two; season it high to your Taste, with these Things: When it has boiled well together, strain out the Spice, Anchovy Bones, and Shalot, and put it into your Stewpan with the Mushrooms to it, and have ready the Yolks of three Eggs, with the Quantity of as much Butter



Butter as an Egg rolled up in Flour, and beat it well with a Spoonful of Cream, and so shake it up together, the Mushrooms and all, very thick, so that it may hang about the Fricasey.

*To fricasey Artichoke-Bottoms.*

Scrape the Bottoms clean, then cut them to the Size of large Dice, and boil them, but not too soft; then stew them in a little Cream, seasoned with Salt, Pepper, and Nutmeg; when near enough, thicken it with the Yolks of four Eggs and melted Butter, and serve it up.

*To Pickle Ox-Palates.*

Take your Palates and wash them well with Salt and Water, and put them in a Pipkin with Water and some Salt; and when they are ready to boil, skim them well, and put to them Pepper, Cloves, and Mace, as much as will give them a quick Taste. When they are boiled tender (which will require four or five Hours) peel them and cut them into small Pieces, and let them cool; then make the Pickle of white Wine and Vinegar, an equal Quantity; boil the Pickle, and put in the Spices that were boiled in the Palates: when both the Pickle and Palates are cold, lay your Palates in a Jar, and put to them a little fresh Spice; pour the Pickle over them, cover them close, and keep them for Use.

Of these you may at any Time make a pretty little Dish, either with brown Sauce or white, or Butter and Mustard, and a Spoonful of white Wine.

*To hash BEEF.*

Cut your Beef in very thin Slices, take a little of your Gravy that run from it, put it into a Tossing-pan with a Tea Spoonful of Lemon Pickle, a large one of Walnut Catchup, the same of Browning, slice a Shalot in, and put it over the Fire, when it boils put in your Beef, shake it over the Fire until it be quite hot, the Gravy is not to be thickened, slice in a small pickled Cucumber: Garnish with scraped Horse-radish or pickled Onions.



*To hash VENISON.*

Cut your Venison in thin Slices, put a large Glass of red Wine into a Tossing-pan, a Spoonful of Mushroom Catchup, the same of Browning, an Onion stuck with Cloves, and half an Anchovy chopped small; when it boils, put in your Venison, let it boil three or four Minutes, pour it into a Soup Dish, and lay round it Currant Jelly or red Cabbage.

*To hash MUTTON.*

Cut your Mutton in Slices, put a Pint of Gravy or Broth into a Tossing-pan, with one Spoonful of Mushroom Catchup, and one of Browning, slice in an Onion, a little Pepper and Salt, put it over the Fire, and thicken it with Flour and Butter; when it boils put in your Mutton, keep shaking it until it is thoroughly hot, put it in a Soup Dish and serve it up.

*To warm SCOTCH-COLLOPS.*

When you have any Scotch Collops left, put them into a Stone Jar until you want them, then put the Jar into a Pan of boiling Water, let it stand until your Collops are quite hot, then pour them into a Dish, lay over them a few broiled Bits of Bacon, and they will eat as well as fresh ones.

*To mince VEAL.*

Cut your Veal in Slices, then cut it in little square Bits, do not chop it, put it into a Sauce-pan with two or three Spoonfuls of Gravy, a Slice of Lemon, a little Pepper and Salt, a good Lump of Butter rolled in Flour, a Tea Spoonful of Lemon Pickle, and a large Spoonful of Cream; keep shaking it over the Fire until it boils, but do not let it boil above a Minute, if you do, it will make your Veal eat hard: Lay Sippets in your Dish and serve it up.

*To hash FOWLS.*

Cut your Fowl as for eating, put it in a Tossing-pan, with half a Pint of Gravy, a Tea Spoonful of Lemon Pickle, a little Mushroom Catchup, a Slice of Lemon, thicken it with Flour and Butter; just before you dish it up put in a Spoonful of good Cream: Lay Sippets round your Dish and serve it up.



*To hash Woodcock, or Partridge.*

Cut your Woodcock up as for eating, work the Entrails very fine with the Back of a Spoon, mix it with a Spoonful of red Wine, the same of Water, half a Spoonful of Allegar, cut an Onion in Slices, and put it into Rings, roll a little Butter in Flour, put them all in your Tossing-pan, and shake it over the Fire until it boils, then put in your Woodcock, and when it is thoroughly hot, lay it in your Dish with Sippets under it, strain the Sauce over the Woodcock, and lay on the Onion in Rings; it is a pretty Corner Dish for Dinner or Supper.

*To hash a Wild Duck.*

Cut up your Duck as for eating, put it in a Tossing-pan, with a Spoonful of good Gravy, the same of red Wine, a little of your Onion Sauce, or an Onion sliced exceedingly thin; when it has boiled two or three Minutes, lay the Duck in your Dish, pour the Gravy over it, it must not be thickened, you may add a Tea Spoonful of Caper Liquor, or a little Browning.

*To hash a Hare.*

Cut your Hare into small Pieces, if you have any of the Pudding left, rub it small, put to it a large Glass of red Wine, the same Quantity of Water, half an Anchovy chopped small, an Onion stuck with four Cloves, a Quarter of a Pound of Butter rolled in Flour, shake them all together over a slow Fire, until your Hare is thoroughly hot; it is a bad Custom to let any Kind of Hash boil, as it makes the Meat to eat hard; send your Hare to the Table in a deep Dish, lay Sippets under it, but take out the Onion and serve it up.

*To make Mushroom-Sauce, for white Fowls of all Sorts.*

Take a Pint of Mushrooms, wash and pick them very clean, and put them into a Sauce-pan, with a little Salt, some Nutmeg, a Blade of Mace, a Pint of Cream, and a good Piece of Butter rolled in Flour; boil all these together, and keep stirring them; then pour your Sauce into your Dish, and garnish with Lemon.



*Mushroom-Sauce for white Fowls boiled.*

Take half a Pint of Cream, and a Quarter of a Pound of Butter, stir them together one Way, till it is thick; then add a Spoonful of Mushroom-pickle, pickled Mushrooms, or fresh. Garnish with Lemon only.

*To make Sellery-Sauce either for roasted or boiled Fowls, Turkeys, Partridges, or any other Game.*

Take a large Bunch of Sellery, wash and pare it very clean, cut it into small Bits, and boil it softly in a little Water till it is tender; then add a little beaten Mace, some Nutmeg, Pepper and Salt, thickened with a good Piece of Butter rolled in Flour; then boil it up, and pour it into your Dish.

You may make it with Cream thus: Boil your Sellery as above, and add some Mace, Nutmeg, some Butter as big as a Walnut, rolled in Flour, and half a Pint of Cream: Boil them all together, and you may add, if you will, a Glass of white Wine, and a Spoonful of Catchup.

*To make brown Sellery-Sauce.*

Stew the Sellery as above, then add Mace, Nutmeg, Pepper, Salt, a Piece of Butter rolled in Flour, with a Glass of red Wine, a Spoonful of Catchup, and half a Pint of good Gravy; boil all these together, and pour into the Dish. Garnish with Lemon.

*To Burn BUTTER for thickening of Sauces.*

Set your Butter on the Fire, and let it boil till it is brown, then shake in some Flour, and stir it all the Time it is on the Fire till it is thick. Put it by, and keep it for Use. A little of this the Cooks use to thicken and brown their Sauces; but as it agrees with few Stomachs it is seldom used.

*White Sauce.*

This is more generally used than Brown, and is made of Cream, with the Addition of a little Champgane or sweet white Wine, and Butter rolled in Flour.

*A general Rule to be observed in Fricasies and Hashes.*

Let your Meats be parboiled for Fricasies, in order to quicken their doing, as the stewing of them much renders them hard; the same Caution is to be observed in making Hashes which are only to be made hot, as the Meat is generally sufficiently done.



## C H A P. III.

*Observations on SOUPS.*

**T**H E R E is not any Part of Cookery that a greater Attention should be paid to the Cleanliness of the Vessels to be used, than that you are going to engage with, observing that they are well tinned.

When you make any Kind of Soup, particularly the Portable, Vermicelli, or brown Gravy Soup, or any other that have Roots or Herbs in them; observe always to lay your Meat in the Bottom of your Pan, with a good Lump of Butter; cut the Herbs and Roots small, lay them over your Meat, to be covered close, and set it over a very slow Fire, this is the most effectual Way of extracting the Essence of the Roots or Herbs, and turns it to a good Gravy, and gives the Soup a very different Flavour from the putting in of Water at the first: When your Gravy is almost dried up fill your Pan with Water, when it begins to boil take off the Fat, and follow the Directions of your Receipt, for the Sort of Soup you are making: When you make old Pease Soup, take soft Water; for green Pease, hard is the best, as it keeps them of a better Colour: When you make any white Soup, do not put in your Cream until you take it off the Fire: Observe that your Soups are the last Things that are dished for Table, if it be a Gravy Soup it will skin over should it stand a While, or should it be a Pease Soup it often settles, when the Top looks thin.

In making of Broths or Soup particular Care should be taken that every Thing is stewed as slow as possible, and when any are to be made expeditiously, put no more Water than you would chuse to have Soup, &c. In this Part of Cookery, one of the chief Arts is not to suffer any one Article to predominate, that the Flavour may be an equal Compound and of an agreeable Relish, and that your Greens and Herbs have been carefully



fully washed before they are put into your Soup, and then only just before you are going to serve it up.

N. B. In such Soups as have Herbs, you must not put in your Thickening, until the Herbs are boiled tender.

When your Soups, &c. are served up on China or earthen-Ware, do not pour them into your *Tureen* or *Dishes* boiling hot from the Fire, but first set the Kettle down for a Minute or so, then gradually warm the *Tureen* or *Dish* with a Ladle-full, when you may pour in the remainder; in frosty Weather the Bottoms of your Dishes are apt to fly, if this Caution is not observed, which should likewise be attended to in pouring any thing hot, in China-Bowls, or Glass-Decanters.

*To make Lemon Pickle, a fine Stock for Gravies.*

Take two Dozen of Lemons, grate off the Out-rinds very thin, cut them in four Quarters, but leave the Bottoms whole, rub on them equally half a Pound of Bay Salt, and spread them on a large Pewter Dish, put them in a cool Oven, or let them dry gradually by the Fire until all the Juice is dried into the Peels, then put them into a Pitcher well glazed, with one Ounce of Mace, half an Ounce of Cloves beat fine, one Ounce of Nutmegs cut in thin Slices, four Ounces of Garlick peeled, half a Pint of Mustard Seed bruised a little, and tied in a Muslin Bag, pour two Quarts of boiling white Wine Vinegar upon them, close the Pitcher well up, and let it stand five or six Days by the Fire, shake it well up every Day, then tie it up and let it stand for three Months to take off the Bitter; when you bottle it, put the Pickle and Lemon in a Hair Sieve, press them well to get out the Liquor, and let it stand till another Day, then pour off the fine and bottle it, let the other stand three or four Days and it will refine itself, pour it off and bottle it, let it stand again and bottle it, until the whole is refined; it may be put in any white Sauce, and will not hurt the Colour; it is very good for Fish Sauce and Made Dishes, a Tea Spoonful is enough for white, and two for brown Sauce for a Fowl; it is a most useful Pickle and gives a pleasant Flavour: Be sure you put it in before you thicken



thicken the Sauce, or put any Cream in, lest its Sharpness should make the Sauce curdle.

*To make a Stock Gravy for S O U P S.*

Take a Leg of Beef, cut and hack it, put it into a large earthen Pan; put to it a Bundle of sweet Herbs, two Onions stuck with a few Cloves, a Blade or two of Mace, a piece of Carrot, a Spoonful of whole Pepper black and white, and a Quart of stale Beer. Cover it with Water, tie over the Pan brown Paper rubbed with Butter, send it to the Oven, and let it be well baked. When it comes home, strain it through a coarse Sieve; lay the Liquor in a clean Dish as you strain it, and keep it for Use. It is a fine thing in a House and will serve for Gravy, thickened with a Piece of Butter, red Wine, Catchup, or whatever you have a mind to put in, and it is always ready for Soops of most Sorts. If you have Pease ready boiled, your Soop will soon be made: Or take some of this Liquor and some *Vermicelli*, boil them together, fry a *French Roll* and put in the Middle, and you have a good Soop. You may add a few Truffles and Morels, or Sellery stewed tender.

*Gravy for white Sauce.*

Take a Pound of any Part of the Veal, cut it into small Pieces, boil it in a Quart of Water, with an Onion, a Blade of Mace, two Cloves, and a few whole Pepper. Boil it till it is as rich as you would have it.

*To draw MUTTON, BEEF, or VEAL Gravy.*

Take a Pound of Meat, cut it very thin, lay a little Piece of Bacon about two Inches long at the Bottom of the Stew-pan, or Sauce-pan, and lay the Meat on it: Lay in some Carrot, and cover it close for two or three Minutes, then pour in a Quart of boiling Water, some Spice, Onion, sweet Herbs, and a little Crust of Bread toasted; let it do over a slow Fire, and thicken it with a little Piece of Butter rolled in Flour. When the Gravy is as good as you would have it, season it with Salt, and then strain it off. You may omit the Bacon if you dislike it.



*To make Mutton or Veal Gravy.*

Cut and hack your Veal well, set it on the Fire with Water, sweet Herbs, Mace, and Pepper. Let it boil till it is as good as you would have it, then strain it off. Your Cooks always, if they can, chop a Partridge or two, and put into Gravies.

*To make Gravy to keep.*

Take a Piece of lean Beef, cut it thin, fry it with Butter until it is very brown, then pour on it a Quart of Water, with some Shalot and a Sprig of Thyme, then cover it up close to stew for a Quarter of an Hour, keep this for Hashes or Scotch Collops.

*A good Gravy Soup.*

Take a Pound of Beef, a Pound of Veal, and a Pound of Mutton, cut and hacked all to Pieces, put it into two Gallons of Water, with an old Cock beat to Pieces, a Piece of Carrot, the upper Crust of a Penny-loaf toasted very crisp, a little Bundle of sweet Herbs, an Onion, a Tea-spoonful of black Pepper, and one of white, four or five Blades of Mace, and four Cloves. Cover it, and let it stew over a slow Fire, till half is wasted, then strain it off, and put it into a clean Sauce-pan, with two or three large Spoonfuls of Raspings clean sifted, half an Ounce of Truffles and Morels, three or four Heads of Sellery washed very clean and cut small, an Ox's Palate first boiled tender, and cut into Pieces, a few Cocks-combs, a few of the little Hearts of young Savoy, cover it close, and let it simmer very softly over a slow Fire two Hours; then have ready a *French* Roll fried, and a few Force-meat Balls fried, put them into your Dish, and pour in your Soup. You may boil a Leg of Veal, and a Leg of Beef, and as many fine Things as you please; but, I believe, you will find this rich and high enough.

You may leave out the Cocks-combs, and Palates, Truffles, &c. if you do not like them, it will be a good Soup without them; and if you would have your Soup very clear, do not put in the Raspings.

Vermicelli is good in it, an Ounce put in just before you take it up, let it boil four or five Minutes. You



You may make this Soup of Beef, or Veal alone, just as you fancy. A Leg of Beef will do without either Veal, Mutton, or Fowl.

*To make good brown Gravy.*

Take half a Pint of Small Beer or Ale that is not bitter, and half a Pint of Water, an Onion cut small, a little Bit of Lemon-peel cut small, three Cloves, a Blade of Mace, some whole Pepper, a Spoonful of Mushroom-pickle, a Spoonful of Walnut-pickle, a Spoonful of Catchup, and an Anchovy; first put a Piece of Butter into a Sauce-pan, as big as a Hen's Egg, when it is melted shake in a little Flour, and let it be a little brown; then by Degrees stir in the above Ingredients, and let it boil a Quarter of an Hour, then strain it, and it is fit for Fish or Roots.

*To make good strong Broth to keep for Use.*

Take Part of a Leg of Beef, and the Scrag-end of a Neck of Mutton, break the Bones in Pieces, and put to it as much Water as will cover it, and a little Salt; and when it boils, skim it clean, and put into it an whole Onion stuck with Cloves, a Bunch of sweet Herbs, some Pepper, a Nutmeg quartered; let these boil till the Meat is boiled in Pieces, and the Strength boiled out of it; then put to it three or four Anchovies, and when they are dissolved, strain it out, and keep it for Use.

*To make Portable Soup.*

Take a Leg of Veal, strip off all the Skin and Fat, then take all the muscular or fleshy Parts clean from the Bones. Boil this Flesh in three or four Gallons of Water till it comes to a strong Jelly, and that the Meat is good for nothing. Be sure to keep the Pot close covered, and not do it too fast; take a little out in a Spoon now and then, and when you find it is a good rich Jelly, strain it through a Sieve into a clean earthen Pan. When it is cold, take off all the Skim and Fat from the Top, then provide a large deep Stew-pan with Water boiling over a Stove, then take some deep China-cups, or well glazed Earthen Ware, and fill these Cups with the Jelly, which you must take clear from the Settling at the Bottom, and set them in the Stew-pan of Water. Take great Care none of the Water



gets into the Caps; if it does, it will spoil it. Keep the Water boiling gently all the Time till the Jelly becomes as thick as Glew, take them out and let them stand to cool, and then turn the Glew out into some new coarse Flannel, which draws out all the Moisture; turn them in six or eight Hours on fresh Flannel, and so do it till they are quite dry. Keep it in a dry warm Place, and in a little Time it will be like a dry hard Piece of Glew, which you may carry in your Pocket without getting any Harm. The best Way is to put it in little Tin Boxes. When you use it boil about a Pint of Water, pour it on a Piece of Glew about as big as a small Walnut, stirring it all the Time till it is melted. Season with Salt and Pepper to your Palate; as not any Thing of that Kind is to be put with the Veal, otherwise it will mold; and if you chuse any Herbs, or Spice, boil them in the Water first, and then pour the Water over the Glew.

*To make a Transparent Soup.*

Take a Leg of Veal, and cut off the Meat as thin as you can, when you have cut off all the Meat clean from the Bone, break the Bone in small Pieces, put the Meat in a large Jug, and the Bones at Top, with a Bunch of sweet Herbs, a Quarter of an Ounce of Mace, half a Pound of Jordan Almonds blanch'd and beat fine, pour on it four Quarts of boiling Water, let it stand all Night by the Fire covered close, the next Day put it into a well tinned Sauce-pan, and let it boil slowly till it is reduced to two Quarts; be sure you take the Fat and Scum off as it rises all the Time it is boiling; strain it into a Punch-Bowl, let it settle for two Hours, pour it into a clean Sauce-pan clear from the Sediment, if any at the Bottom; have ready two Ounces of Vermicelli, and when sufficiently boiled, put it in and serve it up.

*To make a rich Vermicelli Soup.*

Into a large Tossing-pan put four Ounces of Butter, cut a Knuckle of Veal, and a Scrag of Mutton into small Pieces, about the Size of Walnuts, slice in the Meat of a Shank of Ham, with three or four Blades of Mace, two or three Carrots, two Parsnips, two large Onions,



Onions, with a Clove stuck in at each End, cut in four or five Heads of Sellery washed clean, a Bunch of sweet Herbs, eight or ten Morels, and an Anchovy, cover the Pan close up, and set it over a slow Fire, without any Water, until the Gravy is drawn out of the Meat, then pour the Gravy out into a Pot or Bason, let the Meat brown in the same Pan, and take care it do not burn, then pour in four Quarts of Water, let it boil gently until it is wasted to three Pints, then strain it, and put the other Gravy to it, set it on the Fire, add to it two Ounces of Vermicelli, cut the nicest Part of a Head of Selery, with Chyan Pepper and Salt to your Taste, and let it boil for four Minutes; if not of a good Colour, put in a little Browning, lay a small French Roll in the Soup Dish, pour in the Soup upon it, and lay some of the Vermicelli over it.

*A Vermicelli Soup.*

Get two Quarts of good Broth made of Veal and Fowl, first taking off the Fat, put to it about two Ounces of Vermicelli, and a Bit of Bacon stuck with Cloves; rub a Piece of Butter about the Bigness of an Egg, in half a Spoonful of Flour, and dissolve it in a little Broth, to thicken your Soup: Boil a Pullet, or a Couple of Chickens for the Middle. Let your Garnishing be sliced Lemon; some lay in the Dish soaked Bread before they serve it up.

*A white Soup, From the Bedford-head.*

Take a Leg of Beef, and a Knuckle of Veal, and let them boil at least four Hours, then beat a Pound of sweet Almonds very fine, and mix them with some of the Broth, and then strain off the rest from the Meat, and serve it with the Almonds in it, and Sippets of fried French Bread.

*To make Almond Soup.*

Take a Neck of Veal, and the Scrag-end of a Neck of Mutton, chop them in small Pieces, put them in a large Tossing-pan, cut in a Turnip with a Blade or two of Mace, and five Quarts of Water, set it over the Fire, and let it boil gently until it is reduced to two



Quarts, strain it through a Hair Sieve into a clear Pot, then put in six Ounces of Almonds blanch'd and beat fine, half a Pint of thick Cream, and Chyan Pepper to your Taste, have ready three small French Rolls made for the Purpose, the Size of a small Tea Cup; if they are larger, they will not look well, besides they would soak up too much of the Soup; blanch a few Jordan Almonds, and cut them lengthway, stick them round the Edge of the Rolls slantway, then stick them all over the Top of the Rolls, and put them in the Tureen; when dished up pour the Soup upon the Rolls; These Rolls look like a Hedge-hog: Some French Cooks give this Soup the Name of Hedge-hog Soup.

*Soup Meagre.*

Take half a Pound of Butter, put it into a deep Stew-pan, shake it about, and let it stand till it has done making a Noise; then have ready six middling Onions peeled, and cut small, throw them in, and shake them about. Take a Bunch of Sellery clean washed, and pick'd, cut in Pieces half as long as your Finger, a large Handful of Spinach clean washed, and pick'd, a good Lettuce clean washed, and cut small, a little Bundle of Parsley chopped fine; shake all these well together in the Pan for a Quarter of an Hour, then shake in a little Flour, stir all together, and pour into the Stew-pan two Quarts of boiling Water; take a Handful of dry hard Crust, throw in a Tea-spoonful of beaten Pepper, three Blades of Mace beat fine, stir all together, and let it boil softly half an Hour; then take it off the Fire, and beat up the Yolks of two Eggs, and stir them in, with one Spoonful of Vinegar. Pour it into the Soup-dish, and send it to Table. If you have any green Peas, boil half a Pint in the Soup for a Change.

*To make an Onion Soup.*

Take half a Pound of Butter, put it into a Stew-pan on the Fire, let it all melt and boil till it has done making a Noise; then have ready Ten or a Dozen middling Onions peeled, and cut small, throw them into the Butter, and let them fry a Quarter of an Hour; then shake a little Flour, and stir them round; shake



shake your Pan and let them do a few Minutes longer, then pour in a Quart or three Pints of boiling Water, stir them round, take a good Piece of Upper-crust, the stalest Bread you have, about as big as the Top of a Penny loaf cut small, and throw it in; season it with Salt to your Palate, let it boil ten Minutes, stirring it often, then take it off the Fire, and have ready the Yolks of two Eggs beat fine, with half a Spoonful of Vinegar; mix some of the Soup with them, then stir it into your Soup, and mix it well, and pour it into your Dish. This is a delicious Dish.

*To make Asparagus Soup.*

Having got some strong Beef, or Mutton Broth, or both, boil in it a large brown Toast, a little Flour sifted from Oatmeal, and three or four Handfuls of Asparagus cut small, so far as they are green, some Spinach, white Beets, and what Herbs you like, a little Sellery, and a few Sprigs of Parsley; make some small white Toasts, butter them, and pour your Soup upon them; the brown Bread must be strained off before your Asparagus is put in; then season it to your Taste.

*To make Onion Soup.*

Boil eight or ten large Spanish Onions in Milk and Water, change it three Times; when they are quite soft, rub them through a Hair Sieve, cut an old Cock in Pieces, and boil it for Gravy, with one Blade of Mace, strain it, and pour it upon the Pulp of the Onions, boil it gently with the Crumb of a stale Penny Loaf grated into half a Pint of Cream; add Chyan Pepper and Salt to your Taste: A few Heads of Asparagus or stewed Spinage, both makes it eat well and look very pretty: Grate a Crust of brown Bread round the Edge of the Dish.

*To make Green Pease Soup.*

Shell a Peck of Pease and boil them in Spring Water till they are soft, then work them through a Hair Sieve, take the Water that your Pease were boiled in, and put in a Knuckle of Veal, three Slices of lean Ham, cut two Carrots, a Turnip, and a few Beet Leaves sliced small, add a little more Water to the Meat, set it over the Fire, and let it boil one Hour and



a Half, then strain the Gravy into a Bowl and mix it with the Pulp, and put in a little Juice of Spinach, which must be beat and squeezed through a Cloth, put in as much as will make it look of a pretty Colour, then give it a gentle boil, which will take off the Taste of the Spinach, slice in the whitest Part of a Head of Sellery, put in a Lump of Sugar the Size of a Walnut, take a Slice of Bread and cut it in little square Pieces, cut a little Bacon the same Way, fry them a little brown in fresh Butter, cut a large Cabbage Lettuce in Slices, fry it after the other, put it in the Tureen with the fried Bread and Bacon; have ready boiled as for eating, a Pint of young Pease, and put them in the Soup, with a little chopped Mint if you like it, and pour it into your Tureen.

*A Green Pease Soup.*

Take a small Knuckle of Veal, about three or four Pounds, chop it all to Pieces, set it on the Fire in six Quarts of Water, about half an Ounce of lean Bacon, four or five Blades of Mace, three or four Cloves, twelve Pepper-corns of black Pepper, twelve of white, a little Bundle of sweet Herbs and Parsley, a little Piece of upper Crust toasted crisp, cover it close, and let it boil softly over a slow Fire till half is wasted, then strain it off, and put to it a Pint of Green Pease and a Lettuce cut small, four Heads of Sellery cut very small, and washed clean; Cover it close, and let it stew very softly over a slow Fire two Hours; in the mean Time boil a Pint of old Peas in a Pint of Water very tender, and strain them well through a coarse Hair-sieve, then pour it into the Soup, and let it boil together. Season with Salt to your Palate, but not too much. Fry a *French Roll* crisp, put it into your Dish, and pour your Soup in. Be sure there be full two Quarts.

Mutton Gravy will do, if you have no Veal; or a Shin of Beef chopped to Pieces. A few Asparagus-Tops are very good in it.

*Another Green Pease Soup.*

Take a Peck of the youngest Pease you can get; put them in a Stew-pan, cover the Pease with Water; then  
put



put in a Bunch of Thyme, Parsley, and young Onions, some Pepper and Salt, a Quarter of a Pound of Bacon and a Lump of Butter, then cover down your Stew-pan, and let them stew a little while; then take half a Dozen Cabbage-Letuces, or more according to the Size, cut them in Quarters, and put them into the Soup, with about eight or nine Cucumbers and a Handful or two of Purslane, then add some more Seasoning, a Lump of Butter, and fill your Stew-pan with boiling Water: The Soup will take stewing about two Hours; if the Liquor should be too much wasted in that Time, add some boiling Water and Butter.

Some People stuff a Chicken, or two or three Pigeons to stew in it.

*An excellent white Pease Soup.*

To a Quarter of a Stone of Pease, add six Quarts of cold Water; putting in two of each of the following Articles, viz. Carrots, Parsnips, Turnips, Onions, Heads of Sellery, and one Herring out of the Pickle, with half a Pound of Bacon; these to be boiled for four Hours, and then run through a Colander, putting in some Mint in Powder with Pepper, to be served up with some stewed Spinach; for *Lent* leave out the Bacon, do not be discouraged on account of the mixture, for upon Trial, you will find it a good Family Dish.

*A Veal Soup with Barley.*

Your Stock must be taken from a Fowl, a Knuckle of Veal, and some Mutton, seasoned only with Mace; then strain all off; put in half a Pound of French or Pearl Barley; boil it one Hour, season it well, and boil in the Middle a Fowl, or two Chickens, and serve it up.

*A white Pease Soup.*

Take about three Pounds of thick Flank of Beef, or any lean Part of the Leg chopped to Pieces; set it on the Fire in three Gallons of Water, about half a Pound of Bacon, a small Bundle of sweet Herbs, a good deal of dried Mint; take a Bunch of Sellery, wash it very clean, put in the green Tops, and a Quart of split Pease, cover it close, and let it boil till two Parts are wasted;



wasted; then strain it off, and put it into a clean Sauce-pan, five or six Heads of Sellery cut small, and washed clean, cover it close, and let it boil till there is about three Quarts; then cut some fat and lean Bacon like Dice, some Bread in Dice, and fry them just crisp; throw them into your Dish, season your Soup with Salt, and pour it into your Dish, rub a little dried Mint over it, and send it to Table. You may add Force-meat Balls fried, Cocks-combs boiled in it, and an Ox's Palate stewed tender and cut small. Stewed Spinach well drained, and laid round the Dish, is very pretty.

*Another Way to make it.*

When you boil a Leg of Pork, or a good Piece of Beef, save the Liquor. When it is cold, take off the Fat, the next Day boil a Leg of Mutton, save the Liquor, and when it is cold, take off the Fat, set it on the Fire, with two Quarts of Pease; let them boil till they are tender, then put in the Pork or Beef Liquor, with the Ingredients as above, and let it boil till it is as thick as you would have it, allowing for the boiling again; then strain it off, and add the Ingredients as above. You may make your Soup of Veal or Mutton Gravy if you please, that is according to your Fancy.

*Green Pease Soup. Mr. Rogers.*

Make your Stock Broth of Veal, Mutton, an old Fowl, and some Beef; shell your Peas in two Parcels, and put the oldest in a Bag, and boil them tender, then pound them in a Mortar, and strain off the fine Part, then put your stock Broth to the remaining Pulp, and thicken your Soup as you like it, and when you have strained off the Broth from the Pulp, put it to the fine Part before mentioned, and put in two Leeks, some Spinach and Lettuce, with fine Spice, and green it with Spinach; then put in a Quart of young green Pease ready boiled, with some Butter, and serve it up with Slices of fried Bread. You may boil a small Bit of fat Bacon in your Soup, but you must not serve it up.

*A very good Pease Soup.*

Boil three or four Pounds of lean coarse Beef in two Gallons of Water, with three Pints of Peas, until the  
Meat



Meat is all in Rags, and strain it from the Meat and Husks; but half an Hour before you strain it, put in two or three Anchovies: Then put into a Sauce-pan as much as you would have for that Meal, with an Onion stuck with Cloves, a Faggot of Thyme, and Parsley, and a little Pepper; boil it for near half an Hour, then stir in a Piece of Butter, and having fried some Force-meat Balls, Bacon, and *French* Bread, cut into Dice, with Spinach boiled green, put these to the Soup in the Dish.

*To make a Pease Soup for Lent.*

Put three Pints of blue boiling Pease into five Quarts of soft cold Water, three Anchovies, half a Herring out of the Pickle, and two large Onions, stick in a Clove at each End, a Carrot and a Parsnip sliced in, with a Bunch of sweet Herbs, boil them all together until the Soup is thick, strain it through a Colander, then slice in the white Part of a Head of Sellery, a good Lump of Butter, a little Pepper and Salt, a Slice of Bread toasted and buttered well, and cut in little Diamonds, put it into the Dish, and pour the Soup upon it; and a little dried Mint if you choose it.

*A Mitonage, or Soaking Broth.*

For all Sorts of Soup, take a Leg of Beef and a Piece of the Buttock, or any other Part, it matters not much; but the Buttock and Leg are the most proper for Mitonage; use what Quantity you think fit; according to the Bigness of your Pot, and the Quantity of Soup you intend to make. Suppose you would make two Soups out of one Mitonage; take a Piece of a Buttock of Beef, about eight or ten Pounds, and a Piece of a Leg, about seven or eight Pounds: put all into your Pot, fill it half full of Broth, and the remainder with Water; skim it well, and season it, a few Onions stuck with Cloves, and a good Bunch of Sellery; some Time after put in a Fowl, and a Knuckle of Veal tied round with Packthread; not to be done too much: you may also put in some Sellery, Endive, Leeks, and Lettices.

*Note,* This Broth is very good to soak the Bread for all Sorts of Soups, except Cabbage, Turnip or Onion Soups,



Soups, which are distinguished by their different Garnitures.

*A Stock for an Herb Soup.*

Get Chervil, Beets, Chards, Spinach, Sellery, Leeks, and such like Herbs, with two or three Crusts of Bread, some Butter, a Bunch of sweet Herbs, and a little Salt, put these, with a moderate Quantity of Water into a Kettle, and boil them for an Hour and a half, and strain out the Liquor through a Sieve, and it will be a good Stock for Soups, either of Asparagus Buds, Lettuce, or any other Kind fit for *Lent* or Fast-Days.

*A Pease Soup.*

Boil a Quart of split Pease in a Gallon of Water; when they are quite soft, put in half a red Herring, or two Anchovies, a good deal of whole Pepper black and white, two three Blades of Mace, four or five Cloves, a Bundle of sweet Herbs, a large Onion, and the green Tops of a Bunch of Sellery, a good Bundle of dried Mint, cover them close, and let them boil softly, till there is about two Quarts; then strain it off, and have ready the white Part of the Sellery washed clean, and cut small, and stewed tender in a Quart of Water, some Spinach picked and washed clean, put to the Sellery; let them stew till the Water is quite wasted, and put it to your Soup.

*Another Green Pease Soup.*

Take a Quart of green Pease, boil them in a Gallon of Water, with a Bundle of Mint, and a few sweet Herbs, Mace, Cloves and whole Pepper, till they are tender; then strain them, Liquor and all, through a coarse Sieve, till all the Pulp is strained. Put this Liquor into a Sauce-pan, put to it four Heads of Sellery, a handful of Spinach, a Lettuce, a fine Leek, all to be cut small and well washed, a Quart of green Pease, a little Salt; cover them, and let them boil very softly, till there is about two Quarts, and that the Sellery is tender. Then send it to Table.

If you like it, you may add a Piece of burnt Butter to it, about a Quarter of an Hour before the Soup is enough.

Take



*To make an Eel Soup.*

Take Eels according to the Quantity of Soup you would make, a Pound of Eels will make a Pint of good Soup, so to every Pound of Eels put a Quart of Water, a Crust of Bread, two or three Blades of Mace, a little whole Pepper, an Onion, and a Bundle of sweet Herbs, Cover them close, and let them boil till half the Liquor is wasted; then strain it, and toast some Bread, and cut it small, lay the Bread in the Dish, and pour in your Soup. If you have a Stew-hole, set the Dish over it for a Minute, and send it to Table. If you find your Soup not rich enough, you must let it boil till it is as strong as you would have it. You may make this Soup as rich and as good as if it was made from Meat: You may add a Piece of Carrot to brown it.

*To make a Crawfish Soup.*

Take a Carp, a large Eel, half a Thornback, cleanse and wash them, put them into a clean Sauce-pan, or little pot, put to them a Gallon of Water, the Crust of a penny-loaf, skin them well, season it with Mace, Cloves, whole Pepper black and white, an Onion, a Bundle of sweet Herbs, some Parsley, let them boil by themselves close covered, then take the Tails of half an Hundred of Crawfish, pick out the Bag, and all the woolly Parts that are about them, put them into a Sauce-pan, with two Quarts of Water, a little Salt, and a Bundle of sweet Herbs. Let them stew softly, and when they are ready to boil, take them out, then beat all the other Parts of the Crawfish with the Shells, and boil them in the Liquor the Tails come out of, with a Blade of Mace, till it comes to about a Pint, strain it through a coarse Sieve, and add it to the fish above. Let all boil softly, till there is about three Quarts, then strain it off through a coarse Sieve, put it into your Pot again, and if it wants Salt, you must put it, then take the Meat, of the Tails of the Crawfish, and Lobster, with the Meat of the Bodies, chop them very small, adding a *French* Roll fried very crisp, let them and the Fish stew all together for a Quarter of an Hour. You may stew a Carp with them, pour your Soup into your Dish, the Roll swimming in the Middle.

When



When you have a Carp, there should be a Roll on each Side. Garnish the Dish with Crawfish: If your Crawfish will not lye on the Sides of your Dish, make a little Paste, to be laid round the Rim, and lay the Fish all round on the Paste.

Take care that your Soup be well seasoned, but not too high.

*To make an Oyster Soup.*

Your Stock must be made of any Sort of Fish the Place affords; let there be about two Quarts, take a Pint of Oysters, beard them, put them into a Sauce-pan, strain the Liquor, let them stew two or three Minutes in their own Liquor, then take the hard Parts of the Oysters, and beat them in a Mortar, with the Yolks of four hard Eggs, mix them with some of the Soup, put them with the other Part of the Oysters and Liquor into a Sauce-pan, a little Nutmeg, Pepper and Salt; stir them well together, and let it boil a Quarter of an Hour, dish it up, and send it to Table.

*To make Mutton Broth.*

Take a Neck of Mutton about six Pounds, cut it in two, boil the Scrag in a Gallon of Water, with a Quarter of a Pound of Barley or Rice (some chuse to have it thickened with Oatmeal or Bread, which are to be used as desired) skim it well, then put in a little Bundle of sweet Herbs, an Onion, and a good Crust of Bread. Let it boil an Hour; then put in the other Part of the Mutton, a Turnip or two, a few Chives, with a little Parsley chopped small; put these in about a Quarter of an Hour before your Broth is enough; season it with Salt, others like it seasoned with Mace instead of sweet Herbs and Onion. If you chuse boiled Turnips to be eaten with the Mutton, do not boil them in the Broth, but in another Kettle.

*To make Scotch Barley Broth.*

Take a Leg of Beef, chop it all to Pieces, boil it in three Gallons of Water, with a Piece of Carrot and a Crust of Bread; when the Water is half boiled away strain it off, and put it into the Pot again, with half a Pound of Barley, four or five Heads of Sellery washed clean and cut small, a large Onion, a Bundle of sweet Herbs, and a little Parsley chopped small. Let this  
boil



boil an Hour; take a Cock, or large Fowl, clean picked and washed, and put into the Pot; boil it till the Broth is quite good, then season with Salt, and send it to Table, with the Fowl in the Middle. This Broth is very good without the Fowl; take out the Onion and sweet Herbs, before you send it to Table.

Some make this Broth with a Sheep's Head, instead of a Leg of Beef, and it is very good; but you must chop the Head all to Pieces. The thick Flank, in the Proportion of six Pounds to six Quarts of Water, makes good Broth; observe to put the Barley down with the Meat, and as soon as the Skim begins to rise be careful to take it off, boil it an Hour very softly, then put in the above Ingredients, with Turnips and Carrots clean scraped and pared, to be cut in little Pieces. Boil all together softly, till the Broth is sufficiently strong; then season it with Salt, and send it to Table, with the Beef in the Middle.

*To make Barley Broth.*

Boil a Pound of *French* Barley in three Quarts of Water, with some whole Spice; when it has boiled a good while, put in some Raisins of the Sun and Currants, when they are boiled, put in some Butter, Rose-Water and Sugar, and then to be served up.

*Furmity.*

Take two Quarts of hulled, boiled Wheat, a Gallon of Milk, two Quarts of Cream, and boil them until they are pretty thick, then put in Sugar, the Yolks of eight or ten Eggs well beaten, three Pounds of Currants, plumped by being gently boiled in Water: Put these into the Furmity, give them a little heating when it will be ready.

*To make Hodge-Podge.*

Take a Pound of Beef, fat and lean, a Pound of Veal, a Pound of Scrag of Mutton; cut these into little Pieces, set it on the Fire, with two Quarts of Water, an Ounce of Barley, an Onion, a little Bundle of sweet Herbs, three or four Heads of Sellery washed clean, and cut small, a little Mace, two or three Cloves, some whole Pepper, tied in a Piece of Muslin, and three Turnips pared and cut in two, a large Carrot scraped clean, and cut in six Pieces, a little Lettuce

cut



cut small, then to be close covered. Let it stew very softly over a slow Fire five or six Hours; take out the Spice, sweet Herbs, and Onion, and pour all into a Soup dish, and send it to Table; first season it with Salt. In the Season half a Pint of green Pease is very good. If you let this boil fast, it will waste too much; therefore to simmer is sufficient.

### *Directions for the S I C K.*

*Directions for preparing several things for the Sick, a Species of Cookery every Family must expect to have occasion for, in which Instruction is not less necessary than in any other, as the habit of Body may at that Time require an indulgence, which at another Time it would reject.*

### *Beef Tea, as recommended by Dr. Barry, Physician General of Ireland.*

Take one Pound of fine lean Beef, let it be well washed in cold Water, and then hacked with a Knife, put it down in two Quarts of Water, on a slow Fire to be kept boiling, and when it is in danger of boiling over, let a few Spoonfuls be put in a Balon to cool, which is to be returned, and this is to be repeated to prevent it, and during the boiling it is not to be scummed, but as soon as the scum sinks to the Bottom, it is done, which will be in about fifteen or twenty Minutes. Such as chuse may season with a Blade of Mace.

### *To make Beef Tea for a weak Constitution.*

Take a Pound of lean Beef, cut it in very thin Slices, put it into a Jar, and pour a Quart of boiling Water upon it, cover it very close to keep in the Steam, let it stand by the Fire, it must be drank when it is Milk warm.

### *To make Chicken Broth.*

Skin a small Chicken, and split it in two, and boil one Half in three half Pints of Water, with a Blade or two of Mace, a small Crust of white Bread; boil it over a slow Fire 'till it is reduced to half the Quantity, pour



pour it into a Bason, and take off the Fat, and send it up with a dry Toast.

*To make Mutton Broth.*

Take the Scrag-end of a Neck of Mutton, chop it into small Pieces, put it into a Sauce Pan, and fill it with Water, set it over the Fire, and when the Scum begins to rise, take it clean off, and put in a Blade or two of Mace, a little French Barley, or a Crust of white Bread to thicken it; when you have boiled your Mutton that it will shake to Pieces, strain your Broth through a Hair Sieve, scum off the Fat, and send it up with a dry Toast.

*To make Scurvy Grass Whey.*

Boil a Pint of blue Milk, take it off to cool, then put in two Spoonfuls of the Juice of Scurvy Grass, and two Spoonfuls of good old Verjuice, set it over the Fire and it will turn to a fine Whey; it is very good to drink in the Spring for the Scurvy.

*To make Cream of Tartar Whey.*

Put a Pint of blue Milk over the Fire, when it begins to boil, put in two Tea Spoonfuls of Cream of Tartar, then take it off the Fire, and let it stand till the Curd settles to the Bottom of the Pan, then pour it into a Bason to cool, and drink it Milk warm.

*To make Barley Water.*

Take two Ounces of Barley, boil it in two Quarts of Water till it looks white, and the Barley grows soft, then strain the Water from the Barley, add to it a little Currant Jelly or Lemon.

N. B. You may put a Pint of more Water to your Barley, and boil it over again.

*To make Groat Gruel.*

Boil half a Pint of Groats in three Pints of Water or more, as you would have your Gruel for Thickness, with a Blade or two of Mace in it, when your Groats are soft, put in it White Wine and Sugar, to your Taste, then take it off the Fire, put to it a Quarter of a Pound of Currants washed and picked, put it in a China Bowl, with a Toast of Bread round it, cut into long narrow Pieces.



## *The New ART of COOKERY*

### *To make Sagoe Gruel.*

Take four Ounces of Sagoe, give it a scald in hot Water, then strain it through a Hair Sieve, and put it over the Fire with two Quarts of Water and a Stick of Cinnamon, keep scumming it till it grows thick and clear, when your Sagoe is enough, take out the Cinnamon and put in a Pint of Red Wine, if you would have it very strong put in more than a Pint, and sweeten it to your Taste, then set it over the Fire to warm, but do not let it boil after the Wine is put in, as it weakens the Taste and makes the Colour not so deep a red, pour it into a Tureen, and put in a Slice of Lemon, when you are sending it to Table.

It is proper for a top Dish for Supper.

### *To make Sagoe with Milk.*

Wash your Sagoe in warm Water, and set it over the Fire with a Stick of Cinnamon, and as much Water as will boil it thick and soft, then put in as much thin Cream or new Milk as will make it of a proper Thickness, grate in half a Nutmeg, sweeten it to your Taste, and serve it up in a China-Bowl or a Tureen.

It is proper for a top Dish for Supper.

### *To make Water Gruel.*

Take one Spoonful of Oatmeal, boil it in three Pints of Water for an Hour and Half, or till it is fine and smooth, then take it off the Fire and let it stand to settle, then pour it in a China Bowl, and add white Wine, Sugar and Nutmeg to your Taste, serve it up hot with a buttered Toast upon a Plate.

### *To make a sweet Panada.*

Cut all the Crust off a Penny Loaf, slice the rest very thin and put it into a Sauce Pan with a Pint of Water, boil it till it is very soft and looks clear, then put in a Glass of Sack or Madeira Wine, grate in a little Nutmeg, and Sugar to your Taste, beat it exceedingly fine, then put it in a deep Soup Dish and serve it up.

N. B. You may leave out the Wine and Sugar, and put in a little good Cream and a little Salt, if you like it better.



*To make Chocolate.*

Scrape four Ounces of Chocolate and pour a Quart of boiling Water upon it, mill it well with a Chocolate Mill, and sweeten it to your Taste, give it a boil and let it stand all Night, then mill it again very well, boil it two Minutes, then mill it 'till it will leave a Froth upon the Top of your Cups.

N. B. Those who would chuse their Chocolate very light may make it of Barley Water. Chocolate of above a Twelve Months make is best for use, as that which is new, often when rich, as it cools is scummed over with a herd consistence not unlike Tallow, which by the Ignorant is attributed to an adulteration of the Maker.

*Oatmeal Gruel as recommended by Dr. Ward.*

To one spoonful of Oatmeal put into a large Mug, pour on a Pint of boiling Water, then teem it into another, this to be continued, until you find it comes to a smooth consistence, then let it stand to settle, and pour it off clear, to be seasoned with Sugar, or a bit of Butter and Salt. This is a most useful and ready gruel to work off Physick, when you must not use the Butter and Salt, let it be kept near the Fire. This Gruel has been recommended by the Doctor for a Breakfast where Tea has been prejudicial.

*Chicken Water, as directed by Dr. James.*

Take a well grown Chicken, but not Fat, when drawn, strip off the Skin, cut it down the back, and let it be boiled without washing, in seven Quarts of Water, for eight Minutes.

*Almond Milk.*

First take an Ounce of Barley, put to it two Quarts of Water, to be boiled until reduced to a pint and half. Then take three Ounces of sweet Almonds blanch'd, pound them in a Marble mortar with a Wooden Pestle, and while pounding pour on them one half the Barley Water, then to be passed through a Sieve or Cloth; let the Almonds be pounded again, putting to them the remainder of the Barley Water with which do as before, which will make a rich Almond Milk, and the Liquid prevents it oiling.



*To make Mutton Broth.*

Take a Pound of a Loin of Mutton, take off the Fat, put to it one Quart of Water, let it boil and skim it well, then put in a good Piece of Upper-crust of Bread, and one large Blade of Mace. Cover it close, and let it boil slowly an Hour; do not stir it, but pour the Broth clear off. Season it with a little Salt, and the Mutton will be fit to eat. If you boil Turnips, do not boil them in the Broth, but by themselves in another Sauce-pan.

*To boil and make Broth of a Scrag of Veal.*

Set on the Scrag in a clean Sauce-pan: to each Pound of Veal put a Quart of Water, skim it very clean, then put in a good Piece of Upper-crust, a Blade of Mace to each Pound. Cover it close, then let it boil very softly two Hours, and both Broth and Meat will be fit to eat.

*To make Beef or Mutton Broth for very weak People, who take but little Nourishment.*

Take a Pound of Beef, or Mutton, or both together: To a Pound put two Quarts of Water, first skin the Meat, and take off all the Fat; then cut it into little Pieces, and boil it till it comes to a Quarter of a Pint. Season it with a very little Salt, skim off all the Fat, and give a Spoonful of this Broth at a Time. To very weak People half a Spoonful is enough. To some a Tea spoonful at a Time; and to others a Tea Cup full. This is a great Nourisher.

*To make Beef Drink, which is ordered for weak People.*

Take a Pound of lean Beef, then take off all the Fat and Skin, cut it into Pieces, put it into a Gallon of Water with the Under-crust of a Penny Loaf, and a very little Salt. Let it boil till it comes to two Quarts. Then strain it off, and it is very hearty Drink.

*To make Pork Broth.*

Take two Pounds of young Pork, then take off the Skin and Fat, boil it in a Gallon of Water, with a Turnip, and a very little Salt. Let it boil  
till



till it comes to two Quarts, then strain it off, and let it stand until cold. Take off the Fat, teem it off clear, and when warmed drink half a Pint in the Morning fasting, an Hour before Breakfast; and at Noon, if the Stomach will bear it.

*To boil a Chicken.*

Let your Sauce-pan be very clean and nice; when the Water boils put in your Chicken, which must be very nicely picked and clean, and laid in cold Water a Quarter of an Hour before it is boiled; then take it up out of the Water boiling, and lay it in a Pewter Dish. Save all the Liquor that runs from it in the Dish, cut up your Chicken in Joints in the Dish, then bruise the Liver very fine, add a little boiled Parsley chopped very fine, a very little Salt and a very little grated Nutmeg: Mix all well together with two Spoonfuls of the Liquor in the Dish. If there is not Liquor enough, take two or three Spoonfuls of the Liquor it was boiled in, clap another Dish over it, then set it over a Chafing-dish of hot Coals five or six Minutes, and carry it to Table hot with the Cover on. This is better than Butter, and lighter for the Stomach, though some chuse it only with the Liquor, and no Parsley, nor Liver, or any Thing else; and that is according to different Palates. If it is for a very weak Person, take off the Skin of the Chicken before you set it on the Chafing dish. If you roast it, serve it up with Bread-Sauce, as it is the lightest that can be made for a weak Stomach.

You may dress a Rabbit the same way, bruising a little of the Liver.

*To mince Veal or Chicken, for Sick, or weak People.*

Mince a Chicken or Veal very fine, taking off the Skin; just boil as much Water as will moisten it, and no more, with a very little Salt, grate a very little Nutmeg, then throw a little Flour over it, and when the Water boils put in the Meat. Keep shaking it about over the Fire a Minute, then have ready two or three very thin Sippets toasted nice and brown, laid in the Plate, and pour the Mince-meat over them.

*To*



## *The New ART of COOKERY*

### *To pull a Chicken for the Sick.*

You must take as much cold Chicken as you think proper, take off the Skin, and pull the Meat into little Bits as thick as a Quill. Then take the Bones, boil them with a little Salt till they make a good Gravy, strain it, then take a Spoonful of this Liquor, a Spoonful of Milk, a little Bit of Butter as big as a large Nutmeg rolled in Flour, and a little Salt if wanted. This will be enough for half a small Chicken. Put all together into the Sauce-pan, then keep shaking it till it is thick, and pour it on a hot Plate.

### *To make strong Broth of Fowls, and another of Chickens Bones.*

You must take an old Cock, or large Fowl, flay it, then pick off all the Fat, and break it all to Pieces with a Rolling pin; put it down in two Quarts of Water with a good Crust of Bread, and a Blade of Mace. Let it boil softly till it is as good as you would have it. It will take five or six Hours doing; pour it off, then put a Quart of boiling Water to it, and cover it close, let it boil softly till it is good, and strain it off. Season with a very little Salt. When you boil a Chicken save the Liquor, and when the Meat is eat, take the Bones, and break them, put them in to the Liquor you boiled the Chicken in, with a Blade of Mace, and a Crust of Bread. Let it boil till it is good, and strain it off.

### *To make Chicken Water.*

Take a Cock, or large Fowl, flay it, then bruise with a Rolling-pin, and put it into a Gallon of Water. Let it boil half away, then strain it off.

### *To make white Caudle.*

You must take two Quarts of Water, mix in four Spoonfuls of Oatmeal, a Blade or two of Mace, a Piece of Lemon-peel, let it boil, to be stirred often. Let it boil about a Quarter of an Hour, and take Care it does not boil over; then strain it through a coarse Sieve; when you use it, sweeten it to your Palate, grate in a little Nutmeg, and what Wine is proper; and if it is not for a Sick Person, squeeze in the Juice of a Lemon.



*made Plain and Easy.*

*To make a Panado.*

You must take a Quart of Water in a nice clean Sauce-pan, a Blade of Mace, a large Piece of Crumb of Bread, and bruise it in a Bason very fine. Mix as much Water as will make it as thick as you would have it, the rest pour away, and sweeten to your Palate. Put in a Piece of Butter as big as a Walnut; do not put in any Wine, as it spoils it; you may grate in a little Nutmeg. This is a proper and fit Diet for sick People.

*To boil Sago.*

Put a large Spoonful of Sago into three Quarters of a Pint of Water; stir it, and boil it softly till it is as thick as you would have it, then put in Wine and Sugar, with a little Nutmeg to your Palate.

*To boil Salop.*

It is a hard Stone ground to Powder, and generally sold for one Shilling an Ounce; take a large Teaspoonful of the Powder and put it into a Pint of boiling Water, keep stirring it till it is like a fine Jelly; then put Wine and Sugar according to your Palate, and Lemon, if agreeable.

*To make the Pectoral Drink.*

Take a Gallon of Water, and half a Pound of Pearl Barley, boil it with a Quarter of a Pound of Figs split, a Pennyworth of Liquorice sliced to Pieces, a Quarter of a Pound of Raisins of the Sun stoned; boil all together till half is wasted, then strain it off. This is ordered for a Drink in the Measles, and Disorders of the Chest.

*To make Buttered Water, or Egg Soup.*

Take a Pint of Water, beat up the Yolk of an Egg with the Water, put in a Piece of Butter as big as a small Walnut, two or three Lumps of Sugar, and keep stirring it all the Time it is on the Fire. When it begins to boil, brew it between the Sauce-pan and a Mug till it is smooth, and has a great Froth. Then it is fit to drink. This is ordered in a Cold, where Eggs will agree with the Stomach.



*To make Seed Water.*

Take a Spoonful of Coriander Seed, half a Spoonful of Caraway Seed, bruised and boiled in a Pint of Water; then strain it, and brew it up with the Yolk of an Egg; mix it with Sack and double refined Sugar according to your Palate.

*To make Bread Soup for the Sick.*

Take a Quart of Water, set it on the Fire in a clean Sauce-pan, and as much dry Crust of Bread cut to Pieces as the Top of a Penny-loaf, the drier the better, a Bit of Butter as big as a Walnut; let it boil, then beat it with a Spoon, and keep boiling it till the Bread and Water are well mixed, then season it with a very little Salt, and it is a pretty Thing for a weak Stomach.

*To make Sago Cream.*

Take two Spoonfuls of Sago, boil it in two Water, straining the Water from it, then put to it half Pint of Milk, boil it till it is very tender and the Milk wasted, then put to it a Pint of Cream, a blade of Mace, a slice of Lemon-peel, and two Eggs, the White but of one, sweeten and boil it till it is thick.

*To make artificial Asses Milk.*

Take two Ounces of Pearl-Barley, two large Spoonfuls of Hartshorn Shavings, one Ounce of Eringo Root, one Ounce of China Root, one Ounce of preserved Ginger, eighteen Snails bruised with the Shells, to be boiled in three Quarts of Water, till it comes to three Pints, then boil a Pint of new Milk, mix it with the rest, and put two Ounces of Balsam of Tolu. Take half a Pint in the Morning, and half a Pint at Night.

*Cows Milk next to Asses Milk done thus.*

Take a Quart of Milk, set it in a Pan over Night, the next Morning take off all the Cream, then boil it, set it in the Pan again till Night; then skim it again, boil it, set it in the Pan again, and the next Morning skim it, warm it Blood-warm, and drink it as you do Asses Milk. It is very near as good, and for some consumptive People it is better.



*To make Barley Water.*

Put a Quarter of a Pound of Pearl-Barley into two Quarts of Water, let it boil, skim it very clean, boil Half away, and strain it off. Sweeten to your Palate, but not too sweet, and put in two Spoonfuls of White-wine; drink it just-warm.

*Liquor for a Child that has the Thrush.*

Take half a Pint of Spring-water, a Lump of double refined Sugar, a very little Bit of Allum, beat it well together with the Yolk of an Egg, then beat in a large Spoonful of the Juice of Sage, tie a soft Bit of Linen to the End of a Stick, dip it in this Liquor, and often clean the Mouth. Give the Child over Night one Drop of Laudanum, and the next Day proper Physic, washing the Mouth often with this Liquor.

*To boil Camphire Roots.*

Take a Pound of Camphire Roots, scrape them clean, cut them into little Pieces, and put them in three Pints of Water. Let them boil till there is left a Pint, then strain it, and when it is cold, put it into a Sauce-pan. If there is any Sediment at the Bottom, throw it away, mix it with Sugar to your Palate, half a Pint of Mountain Wine and the Juice of a Lemon. Let it boil, then pour it into a clean earthen Pot, and set it by for Use. Some boil it in Milk, and it is very good, where it will agree, and reckoned a very great Strengtheners.

*A Pysan, good for Colds.*

Let an Ounce of dried Liquorice-root be beaten into Strings, (first scraping off the Rind) on which pour three Pints of boiling Water, cover it close, and when cold, to be strained; the green Liquorice is to be used in the same Manner, and according to the Quantity you want, let the above be your Proportion.

*Observations on the Infusion of Herbs, &c.*

The Essence of Herbs, Roots, &c. are more effectually extracted, by pouring boiling Water on them, to remain until cold, than by the old Method of boiling; and when the latter can be avoided, it should, as by it the rancid Parts are collected, when the more refined and balsamic evaporate.



## C H A P. IV.

*Observations on Dressing FISH.*

WHEN you fry any Kind of Fish, wash them clean, dry them well with a Cloth, and dust them with Flour, or rub them with Egg and Bread Crumbs; be sure your Dripping, Hogs-lard, or Beef-suet is boiling before you put in your Fish, they will fry hard and clear, Butter is apt to burn them black, and make them soft; when you have fried your Fish, on always lay them to drain on a Dish, or Hair Sieve, or a clean Cloth, before you dish them: Fish for boiling should always be washed and rubbed with Vinegar, before they are put into the Water, as it gives them a Firmness; boil all Kinds of Fish very slowly, and when they readily separate from the Bone they are enough; when you take them up, set your Fish-plate over a Pan of hot Water to drain, and cover it with a Cloth or close Cover, to prevent it from turning their Colour; set your Fish-plate in the inside of your Dish, and send it up, and when you fry Parsley, be sure you pick it nicely, wash it well, then dip it in cold Water, and throw it into a Pan of boiling Fat, take it out quickly when it will be very crisp and a fine green.

When you fry Fish, first lay over them with a Feather, or a fine small Brush the Yolk of an Egg, and do them in a Stew-pan, as it makes them of a fine Gold Colour, using Drippings, Hogs-lard, or Beef-suet refined, and not Butter, as above directed.

*Fish Sauce with Lobster.*

Salmon or Turbot, broiled. Cod or Haddock, &c. nothing is better than fine Butter melted thick, and take a Lobster, bruise the Body of the Lobster in the Butter, and cut the Flesh into little Pieces, stew it all together, and give it a Boil. If you would have your Sauce very rich, let one half be rich Beef Gravy, and the other Half melted Butter with the Lobster; but the Gravy I think, takes away the Sweetness of the Butter



Butter and Lobster, and the fine Flavour of the Fish.

*To make Sauce for the C.O.D's HEAD.*

Take a Lobster, if it be alive, stick a Skewer in the vent of the Tail, (to keep the Water out) throw a Handful of Salt in the Water; when it boils put in the Lobster, and boil it half an Hour; if it has Spawn on, pick them off, and pound them exceeding fine, in a Marble Mortar, and put them into half a Pound of good melted Butter, then take the Meat out of your Lobster, pull it in bits and put it in your Butter, with a Meat Spoonful of Lemon Pickle, and the same of Walnut Catchup, a slice of an End of Lemon, one or two slices of Horse-radish, as much beaten Mace as will lie on a Six pence, Salt and Chyan Pepper to your Taste, boil them one Minute, then take out the Horse-radish and Lemon, and serve it up in your Sauce-Boat.

N. B. If you can get no Lobster, you may make Shrimp, Cockle, or Muscle Sauce the same way; if there can be no kind of Shell-fish got, you then may add two Anchovies cut small, a Spoonful of Walnut Liquor, a large Onion stuck with Cloves, strain it and put it in the Sauce-boat.

*To make Shrimp Sauce.*

Take a Pint of Beef Gravy, and half a Pint of Shrimps, thicken it with a good Piece of Butter rolled in Flour; let the Gravy be well seasoned, and let it boil.

*To make Oyster Sauce.*

Take half a Pint of large Oysters, Liquor and all; put them into a Sauce-pan, with two or three Blades of Mace, and twelve whole Pepper-Corns; let them simmer over a slow Fire, till the Oysters are fine and plump, then carefully with a Fork take out the Oysters from the Liquor and Spice, and let the Liquor boil five or six Minutes; then strain the Liquor, wash out the Sauce-pan clean, and put the Oysters and Liquor in the Sauce-pan again, with half a Pint of Gravy, and half a Pound of Butter just rolled in a little Fower. You may put in two Spoonfuls of White-



wine, keep it stirring till the Sauce boils, and all the Butter is melted.

*Oyster and Muscle Sauce.*

Take half a Pint of Oysters, put them into a sauce-pan with their own Liquor, and two or three Blades of Mace; let them simmer till they are plump; then with a Fork take out the Oysters, strain the Liquor to them, put them into the Sauce-pan again, with a Gill of White-wine hot, a pound of Butter rolled in a little Flour; shake the sauce pan often, and when the Butter is melted, give it a boil up.

*Muscle sauce* made thus is very good, only you must put them into a stew-pan, and cover them close, to open and then search that there be no Crabs under their Tongues.

Or a spoonful of Walnut Pickle in the Butter, makes the sauce good, or a spoonful of either sort of Cat-chup or Horse-Radish sauce.

Melt your Butter, scrape a good deal of Horse-Radish fine, put it into the melted Butter, grate half a Nutmeg, beat up the Yolk of an Egg with one spoonful of Cream, pour it into the Butter, keep it stirring till it boils, then pour it directly into your bason.

*To make white Fish Sauce.*

Wash two Anchovies, put them into a Sauce-pan, with one Glass of white Wine, and two of Water, half a Nutmeg grated, and a little Lemon Peel; when it has boiled five or six Minutes, strain it through a Sieve, then put in near a Pound of Butter rolled in Flour, boil it well, and pour it hot upon your Fish.

*Fish Sauce.*

Take some good Gravy, and make it pretty strong of Anchovies, and a little Horse-radish, then work a Piece of Butter in some Flour, and put to it, with some more Butter, and draw it up thick: Then with stewed Oysters and Shrimps, put it to your Fish. Garnish with fried Parsley, Lemon and Sippets.

*A good Sauce for Fish.*

Boil three or four Anchovies in two or three Spoonfuls of Vinegar, with two Cloves, two or three Spoonfuls



fuls of Gravy, strain them, and when you have melted a Pound of Butter, with a little Flour, put them together; to this add, two Spoonfuls of India Soy, Lobsters or Shrimps, it is very good plain.

*A very good Sauce for any Sort of flat Fish.*

Take a Gill of Claret, half a Gill of white Wine Vinegar, and as much of the Liquor that runs from the Fish when you drain it; wash and mince two Anchovies, mince some Shalot, and grate some Horseradish and Lemon-peel and mix together with some Nutmeg and a few Corns of white Pepper; boil these in your Liquor above mentioned, and draw your Butter in this Liquor with a little Flour rolled up in it, and when you are ready to pour it upon your Fish, put in two or three Spoonfuls of good Mutton Gravy; when you have drawn your Butter into this Liquor, strain off the Remainder of it, and add it to your Butter and Gravy. You may put in Oysters or Mushrooms if you please.

*To make a strong Fish Gravy.*

Take two or three Eels, or any Fish you have, skin or scale them, and gut them, and wash them from Grit. Cut them into little Pieces, put them into a Sauce-pan, cover them with Water, a little Crust of Bread toasted brown, a Blade or two of Mace, and some whole Pepper, a few sweet Herbs, a very little Bit of Lemon-peel; let it boil till it is rich and good, then have ready a Piece of Butter, according to your Gravy; if a Pint, as big as a Walnut. Melt it in the Sauce-pan, then shake in a little Flour, and toss it about till it is brown, and then strain in the Gravy to it. Let it boil a few Minutes, and it will be good.

*A Fish Gravy for Soup.*

Take Tench, or Eels, cleansed from Mud, and scour their Outsides well with Salt, then having pulled out their Gills, put them into a Kettle with Water, Salt, a Bunch of sweet Herbs, and an Onion stuck with Cloves; let all these boil an Hour and a half, and then strain off the Liquor through a Cloth; add to this the Peelings of Mushrooms, well washed, or Mushrooms themselves cut small; boil these to-



ther, and strain the Liquor through a Sieve into a Stew-pan, upon some burnt, or fryed Flour, and a little Lemon, which will soon render it of a good Colour, and of a fine Flavour, fit for Soops, which may be varied according to the Palate, by putting Pot-herbs and Spices into the Soop a little before you serve it up.

*To make a Fish Sauce to keep the whole Year.*

You must take twenty four Anchovies, chop them, Bones and all, put to them ten Shallots cut small, a Handful of scraped Horse-radish, a Quarter of an Ounce of Mace, a Quart of White-wine, a Pint of Water, one Lemon cut into slices, half a Pint of Anchovy Liquor, a Pint of red Wine, twelve Cloves, twelve Pepper Corns; boil them together till it comes to a Quart; strain it off, cover it close, and keep it in a cool dry Place. Two Spoonfuls will be sufficient for a Pound of Butter.

It is a pretty Sauce either for boiled Fowl, Veal, &c. or in the room of Gravy, lowering it with hot Water, then thicken it with a Piece of Butter rolled in Flour.

*To Pot Dripping for frying Fish, Meat or Fritters, &c.*

Take six Pounds of good Beef-dripping, boil it in soft Water, strain it into a Pan, let it stand cold; then take off the hard Fat, and scrape off the Gravy which sticks to the Inside. Thus do it eight Times; when it is cold and hard, take it off clean from the Water, put it into a large Sauce-pan, with six Bay-leaves, twelve Cloves, half a Pound of Salt, and a Quarter of a Pound of whole Pepper. Let the Fat be all melted, and so hot as to run through a Sieve into the Pot, to stand until it is quite cold, then cover it up. Thus you may do what Quantity you please. The best Way to keep any Sort of Dripping is to turn the Pot upside-down, which will preserve it from Vermin. This will keep on Ship-board, and will make as fine Puff-paste Crust, as any Butter can do, or Crust for Puddings, &c.



*To dress a Turtle of an hundred Weight.*

Cut off the Head, take care of the Blood, and take off all the Fins, lay them in Salt and Water, cut off the bottom Shell, then cut off the Meat that grows to it, (which is the Callepy or Fowl) take out the Hearts, Livers, and Lights, and put them by themselves, take out the Bones and the Flesh out of the back Shell (which is the Callepash) cut the fleshy Part into Pieces, about two Inches square, but leave the fat Part, which looks green, (it is called the Monsieur) rub it first with Salt, and wash it in several Waters to make it come clean, then put in the Pieces that you took out, with three Bottles of Madeira Wine, and four Quarts of strong Veal Gravy, a Lemon cut in Slices, a bundle of Sweet Herbs, a Tea Spoonful of Chyan, six Anchovies washed and picked clean, a quarter of an Ounce of beaten Mace, a Tea Spoonful of Mushroom Powder, and half a Pint of Essence of Ham, then lay over it a coarse Paste, set it in the Oven for three Hours; when it comes out take off the Lid and scum off the Fat, and brown it with a Salamander.

This is the Bottom Dish.

Then blanch the Fins, cut them off at the first Joint, fry the first Pinions a fine brown, and put them into a Tossing Pan with two Quarts of strong brown Gravy, a Glass of Red Wine, and the Blood of the Turtle, a large Spoonful of Lemon Pickle, the same of Browning, two Spoonfuls of Mushroom Catchup, Chyan and Salt, an Onion stuck with Cloves, and a bunch of Sweet Herbs; a little before it is enough, put in an Ounce of Morels, the same of Truffles, stew them gently over a slow Fire for two Hours; when they are tender, put them into another Tossing Pan, thicken your Gravy with Flour and Butter, and strain it upon them, give them a boil, and serve them up.

This is a Corner Dish.

Then take the thick or large Part of the Fins, blanch them in warm Water, and put them in a Tossing Pan, with three Quarts of strong Veal Gravy, a



Pint of Madeira Wine, half a Tea Spoonful of Chyan, a little Salt, half a Lemon, a little beaten Mace, a Tea Spoonful of Mushroom Powder, and a bunch of Sweet Herbs, let them stew 'till quite tender, they will take two Hours at least, then take them up into another Tossing Pan, strain your Gravy, and make it pretty thick with Flour and Butter, then put in a few boiled Forcemeat Balls, which must be made of the vealy Part of your Turtle, left out for that Purpose, one Pint of fresh Mushrooms, if you cannot get them, pickled ones will do, and eight Artichoke-bottoms boiled tender, and cut in quarters, shake them over the Fire five or six Minutes, then put in half a Pint of thick Cream, with the Yolks of six Eggs, beaten exceeding well, shake it over the Fire again 'till it looks thick and white, but do not let it boil, dish up your Fins with the Balls, Mushrooms, and Artichoke-bottoms to be laid over and round them.

This is the Top Dish.

Then take the Chicken Part, and cut it like Scotch Collops, fry them a light brown, then put in a Quart of Veal Gravy, stew them gently a little more than half an Hour, and put to it the Yolks of four Eggs boiled hard, a few Morels, a score of Oysters, thicken your Gravy, it must be neither white nor brown, but a pretty Gravy Colour, fry some Oyster Patties and lay round it.

This is a Corner Dish to answer the small Fins.

Then take the Guts, (which is reckoned the best Part of the Turtle) rip them open, scrape and wash them exceedingly well, rub them well with Salt, wash them through many Waters, and cut them in Pieces two Inches long, then scald the Maw or Paunch, take off the Skin, scrape it well, cut it into Pieces about half an Inch broad and two Inches long, put some of the fishy Part of your Turtle in it, set it over a slow Charcoal Fire, with two Quarts of Veal Gravy, a Pint of Madeira Wine, a little Mushroom Catchup, a few Shalots, a little Chyan, half a Lemon, and stew them gently four Hours, till your Gravy is almost consumed, then thicken it with Flour, mixed with a little



the Veal Gravy, put in half an Ounce of Morels, a few Force-meat Balls, made as for the Fins; dish it up, and brown it with a Salamander or in the Oven.

This is a Corner Dish.

Then take the Head, skin it and cut it in two Pieces, put it into a stew Pot with all the Bones, Hearts, and Lights to a Gallon of Water, or Veal Broth, three or four Blades of Mace, one Shalot, a Slice of Beef beaten to Pieces, and a Bunch of sweet Herbs, set them in a very hot Oven, and let it stand an Hour at least, when it comes out strain it into a Tureen for the Middle of the Table.

Then take the Hearts and Lights, chop them very fine, put them in a Stew-pan, with a Pint of good Gravy, thicken it and serve it up, lay the Head in the Middle, fry the Liver, lay it round the Head upon the Lights, garnish with whole Slices of Lemon.

This is the fourth Corner Dish.

*N. B.* The first Course should be of a Turtle only, when it is dressed in this Manner; but when it is with other Victuals, it should be in three different Dishes, but this Way I have often dressed them, and have given great Satisfaction. Observe to kill your Turtle the Night before you want it, or very early next Morning, that you may have all your Dishes going on at a Time. Gravy for a Turtle an Hundred Weight, will take two Legs of Veal, and two Shanks of Beef.

*To roast a Cod's Head.*

Wash it very clean, and score it with a Knife, strew a little Salt on it, and lay it in a Stew-pan before the Fire, with something behind it that the Fire may roast it. All the Water that comes from it the first half Hour throw away; then throw on a little Nutmeg, Cloves, and Mace beat fine, and Salt, flour it, and baste it with Butter. When that has lain some Time, turn and season it, and baste the other Side the same way; turn it often, then baste it with Butter and Crumbs of Bread. If it is a large Head, it will take four or five Hours baking; have ready some melted Butter with an Anchovy, some of the Liver of the Fish boiled and bruised.



bruised fine, mix it well with the Butter, and two Yolks of Eggs beat fine, and mixed with the Butter, then strain them through a Sieve, and put them into the Sauce-pan again, with a few Shrimps or pickled Cockles, two Spoonfuls of red Wine, and the Juice of a Lemon. Pour it into the Pan the Head was roasted in, and stir it all together, pour it into the Sauce-pan, keep it stirring, and let it boil; pour it into a Bason. Garnish the Head with fried Fish, Lemon, and scraped Horse-radish. If you have a large Tin Oven it will do better.

*To boil a Cod's Head.*

Set a Fish-kettle on the Fire with Water enough to boil it, a good Handful of Salt, a Pint of Vinegar, a Bundle of sweet Herbs, and a Piece of Horse-radish, and when you are sure it is enough, lift up the Fish-plate with the Fish on it, set it a-cross the Kettle to drain, then lay it in your Dish, lay the Liver on one Side. Garnish with Lemon and Horse-radish scraped; melt some Butter, with a little of the Fish Liquor, an Anchovy, Oysters, or Shrimps, or just what you fancy.

*To stew Cod.*

Cut your Cod into Slices an Inch thick, lay them in the Bottom of a large Stew-pan, season them with Nutmeg, beaten Pepper and Salt, a Bundle of sweet Herbs and an Onion, half a Pint of white Wine, a Quarter of a Pint of Water. Cover it close, and let it simmer softly for five or six Minutes, then squeeze in the juice of a Lemon; put in a few Oysters and the Liquor strained, a Piece of Butter as big as an Egg rolled in Flour, a Blade or two of Mace; cover it close, and let it stew softly, shaking the pan often. When it is enough, take out the sweet Herbs and Onion, and dish it up, pour the Sauce over it, and Garnish with Lemon.

*To bake a Cod's Head.*

Butter the Pan you intend to bake it in, make your Head very clean, lay it in the Pan, put in a Bundle of sweet Herbs, an Onion stuck with Cloves, three or four Blades of Mace, half a large Spoonful of black and white Pepper, a Nutmeg bruised, a Quart of Water,



ter, a little Piece of Lemon-peel, and a little Piece of Horse-radish. Flour your Head, grate a little Nutmeg over it, stick Pieces of Butter all over it, and throw Raspings all over that. Send it to the oven to bake: When it is enough, take it out of that Dish, and lay it carefully into the Dish you intend to serve it up in. Set the Dish over boiling Water, and cover it with a Cover to keep it hot. In the mean Time be quick, pour all the Liquor out of the Dish it was baked in, into a Sauce-pan, set it on the Fire to boil three or four Minutes; then strain it, and put to it a Gill of red Wine, two Spoonfuls of Catchup, a Pint of Shrimps, half a Pint of Oysters or Muscles Liquor and all, but first strain it; a Spoonful of Mushroom Pickle, a Quarter of a Pound of Butter rolled in Flour; stir it all together till it is thick and boils: then pour it into the Dish, have ready some Toast cut Three-corner-ways, and fried crisp. Stick Pieces about the Head and Mouth, and lay the rest round the Head. Garnish with Lemon notched, scraped Horse-radish, and Parsley crisped in a Plate before the Fire. Lay one Slice of Lemon on the Head, and serve it up hot.

*To dress a Salt Cod.*

Steep your Salt Fish in the Water all Night with a Glass of Vinegar, it will fetch out the Salt, and make it eat like fresh Fish, next Day boil it, when it is enough, pull it in Fleaks in your Dish, then pour Egg Sauce over it, or Parsnips boiled and beat fine, with Butter and Cream; send it to the Table on a Water Plate, for it will soon grow cold.

*To make Egg Sauce for a Salt Cod.*

Boil four Eggs hard, first half chop the Whites, then put in the Yolks, and chop them both together, but not very small, put to them half a Pound of good melted Butter, and let it boil up, then pour it on the Fish.

*To dress Salt Fish with Parsnips.*

Ling, which is the best Sort of salt Fish, is to be laid in Water twelve Hours. When you boil it put it down in cold Water; if it is good, it will take about fifteen Minutes boiling softly. Boil Parsnips very tender, scrape them, and put them into a Sauce-pan, put to them



them some Milk, stir them till thick, then stir in a good Piece of Butter, and a little Salt; when they are enough lay them in a Plate, the Fish by it itself dry, and Butter and hard Eggs chopped in a Bason.

Water-cod, that need only be boiled and well skimmed.

Potatoes added to the Parsnips, render them agreeable to many, that otherwise they would not agree with.

Peeled Potatoes with Butter and Mustard, eat well with these Dishes.

*Scotch Haddocks* you must lay in Water all Night. You may boil or broil them; if you broil, you must split them in two. You may garnish your Dish with hard Eggs and Parsnips.

*N. B.* In dressing of salt Fish, Care must be taken that it is not made too fresh, otherwise it will be insipid; but, should your Fish require so much soaking to soften it, as will freshen it too much, put in an Handful of Salt in the Water you boil it in, which will help it.

*To fry Salt Fish.*

Having watered the Tail of the Salt Fish, till it is very fresh, cut it in Slices, or fry it whole, as you please; when you have dried it well, dredge it with Flour, fry it in clarified Butter till it is brown, and serve it up dry, with nothing but fried Parsley.

*To crimp Cod the Dutch Way.*

Take a Gallon of Pump-water, and a Pound of Salt, and boil it half an Hour, skim it well, cut your Cod into Slices; and when the Salt and Water has boiled half an Hour, put in your Slices, two Minutes is enough to boil them; then take them out, lay them on a Sieve to drain, then flour them, and broil them. Make what Sauce you please.

*To broil Haddocks.*

Scale them, gut and wash them clean, do not rip open the Belly, but take the Guts out with the Gills, dry them in a clean Cloth very well; if there be any Roe or Liver take it out, but put it in again, flour them well, and have a clear good Fire. Let your Gridiron be hot and clean, lay them on, turn them quick two or three Times for fear of sticking; then let one Side be



be enough and turn the other Side; when that is done, lay them in your Dish, and have plain Butter in a Cup.

They eat finely salted a Day or two before they are dressed, and hung up to dry, or boiled with Egg Sauce. *Newcastle* is a famous Place for salted Haddocks; they come in Barrels, and keep a great while.

*To boil a Turbot.*

Wash your Turbot clean, if you let it lie in the Water it will make it soft, and rub it over with Allegar, it will make it firmer, then lay it on your Fish-plate, with the white Side up, lay a Cloth over it, and pin it tight under your Plate, which will keep it from breaking, boil it gently in hard Water, with a good deal of Salt and Vinegar, and scum it well, or it will discolour the Skin; when it is enough take it up and drain it, take the Cloth carefully off, and slip it on to your Dish, lay over it fried Oysters, or Oyster Patties, send in Lobster or Gravy Sauce in Sauce Boats: Garnish it with crisp Parsley and Pickles.

*To boil a Turbot, with Directions for managing of it when somewhat stale.*

Lay it in a good deal of Salt and Water an Hour or two; and if it is not quite sweet, shift your Water five or six Times; first put a good deal of Salt in the Mouth and Belly.

In the mean Time set on your Fish Kettle with clean Water and Salt, a little Vinegar, and a Piece of Horse-radish. Lay the Turbot on a Fish-Plate, put it into the Kettle, let it be well boiled; but take great Care it is not too much done: when enough take off the Fish-Kettle, set it before the Fire, and carefully lift up the Fish-Plate; set it across the Kettle to drain; in the mean Time melt a good deal of fresh Butter, and bruise in either the Body of one or two Lobsters, and the Meat cut small, then give it a Boil, and pour it into Basons. Lay the Fish in the Dish; garnish with scraped Horse-radish and Lemon, and pour a few Spoonfuls of Sauce over it.



*To fry Roaches.*

Gut, scale, and wash them in Salt and Water, and wipe them clean with a Napkin; then flour them and fry them in Dripping till they are brown and crisp, then take them out, and lay them in a heated Dish; set them before the Fire to keep hot; pour off the Dripping you fryed them in; then fry some Parsley crisp, and lay it on your Roaches. In the mean Time, let some Butter be beaten up with a few Spoonfuls of scalding hot Water, in which an Anchovy has been dissolved, and pour this Sauce over your Roaches. Garnish the Dish with Parsley and serve it up.

*To dress flat Fish.*

In dressing all Sorts of flat Fish, take great Care in the boiling of them; be sure to have them enough; but do not let them be broke, mind to put a good deal of Salt and Horse-radish in the Water, let your Fish be well drained, and mind to cut the Fins off. When you fry them, let them be well dried in a Cloth and floured, and fry them of a fine light Brown, in Dripping. If there be any Water in your Dish of the boiled Fish, take it out with a Sponge. As to your fryed Fish, a coarse Cloth is the best Thing to drain it on.

*To boil Flounders or Plaice.*

Put Salt, whole Spice, white Wine, and a Bunch of sweet Herbs into your Water; when it boils, put in a little Vinegar, for that will make the Fish firm; let them boil till they swim, then take them up, and drain them; take a little of the Liquor, put it into some Butter, two or three Anchovies, and some Capers; set it over the Fire, and beat it up thick, then pour it over the Fish, with Parsley, Capers, Orange, and Lemon.

*To bake a Pike or Haddock.*

Gut it, cleanse it, and make very clean, then turn it round with the Tail in the Mouth, lay it in a little Dish, cut Toasts three Corner Ways, fill the Middle with them, flour it, and stick Pieces of Butter all over; then throw a little more Flour, and send it to the Oven to bake; or it will do better in a Tin Oven before the  
the



the Fire, then you can haste it as you will. When it is done lay it in your Dish, and have ready melted Butter, with an Anchovy dissolved in it, and a few Oysters or Shrimps; and if there is any Liquor in the Dish it was baked in, add it to the Sauce, and put in just what you fancy. Pour your Sauce into the Dish, garnish it with Toast about the Fish, and Lemon about the Dish. You should have a Pudding in the Belly made thus: Take grated Bread, two hard Eggs chopped fine, half a Nutmeg grated, a little Lemon-peel cut fine, and either the Roe or Liver, or both, chopped fine; and if you have none, get either a Piece of the Liver of a Cod, or the Roe of any Fish, mix them all together, with a raw Egg and a good Piece of Butter. Roll it up, and put it into the Fish's Belly before you bake it. A Haddock done this Way eats very well.

*To roast a Pike.*

You may roast it with a good Forcing in the Belly, of Oysters, Liver, Sewet, Crumbs of Bread, Thyme, Parsley, and Eggs, Anchovies, and Shalot; fill the Belly with these, and either bake or roast it; serve it with Oyster-sauce; the *French Way* is with Caper Sauce. You may boil it with Anchovy Sauce, or fry it in Slices; and serve it with plain Butter, or fried Parsley.

*To boil a Pike.*

Cleanse and truss your Pike in a round Ring, scotch it on the Back, set it on the Fire in a Stew-pan, with as much Water and white Wine as will cover it; make the Liquor boil, then put in your Fish, and boil it with a quick Fire: For the Sauce, mince the Liver of the Pike, season it with Pepper and Mace, put to it Oysters or Cockles boiled or fried, and sweet Herbs shred fine, scrape in some Horse-radish, and boil them in white Wine: When your Pike and Sauce are ready, beat up the Sauce with a Piece of Butter and minced Lemon; dish your Pike on Sippets, pour in your Sauce: Garnish with Slices of Orange and Lemon, and serve it up.



*To dress a Brace of Carp with Gravy.*

First, knock the Carp on the Head, save all the Blood you can, scale it, and then gut it: Wash the Carp and the Roes in a Pint of red Wine; have some Water boiling with a Handful of Salt, a little Horse-radish, and a Bundle of sweet Herbs; put in your Carp, and boil it softly. When it is boiled, set it to drain over a Kettle of hot Water; in the mean Time strain the Wine through a Sieve, put it into a Sauce-pan, with a Pint of good Gravy, two or three Blades of Mace, twelve Corns of black and twelve of white Pepper, six Cloves, an Anchovy, an Onion, and a little Bundle of sweet Herbs; let them simmer very softly a Quarter of an Hour, then strain it, put it into the Sauce-pan again, and add to it two Spoonfuls of Catchup, and a Quarter of a Pound of Butter rolled in a little Flour, half a Spoonful of Mushroom-pickle, if you have it; if not, the same Quantity of Lemon-juice; stir it all together, and let it boil. Boil one Half of the Roes; the other Half beat up with an Egg, half a Nutmeg grated, a little Lemon peel cut fine, and a little Salt. Beat all well together, and have ready some nice Beef Dripping boiling in a Stew-pan, into which drop your Roe, and fry them in little Cakes, about as big as a Crown-piece, of a fine light Brown, and some Sippets cut Three corner-ways, and fried crisp, a few Oysters, if you have them, dipped in a little Butter, and fried brown, and a good Handful of Parsley fried green.

Lay the Fish in the Dish, the boiled Roes on each Side, the Sippets standing round the Carp, pour the Sauce boiling hot over the Fish; lay the fried Roes and Oysters, with Parsley and scraped Horse-radish, and Lemon between, all round the Dish; the rest of the Cakes and Oysters lay in the Dish, and send it to Table hot. If you would have the Sauce white, put in white Wine, and good strong Veal Gravy, with the above Ingredients.

*To stew Carp white.*

When the Carp are scaled, gutted, and washed, put them into a Stew-pan, with two Quarts of Water,  
half



half a Pint of white Wine, a little Mace, whole Pepper, and Salt, two Onions, a Bunch of sweet Herbs, a Stick of Horse-radish, cover the Pan close, let it stand an Hour and a Half over a slow Stove, then put a Gill of white Wine into a Sauce-pan, with two Anchovies chopped, an Onion, a little Lemon Peel, a Quarter of a Pound of Butter rolled in Flour, a little thick Cream, and a large Tea Cupful of the Liquor the Carp was stewed in, boil them a few Minutes, drain your Carp, add to the Sauce the Yolks of two Eggs, mixed with a little Cream; when it boils up squeeze in the Juice of half a Lemon; dish up your Carp, and pour your Sauce hot upon it.

*To stew Carp or Tench.*

Gut and scale your Fish, wash and dry them well with a clean Cloth, dredge them well with Flour, fry them in Dripping or sweet rendered Sewet, until they are a light Brown, and then put them in a Srew-pan, with a Quart of Water, and one Quart of red Wine, a Meat Spoonful of Lemon Pickle, another of Browning, the same of Walnut or Mum Catchup, a little Mushroom Powder, and Chyan to your Taste, a large Onion stuck with Cloves, and a Stick of Horse-radish, cover your Pan close up to keep in the Steam, let them stew gently over a Stove Fire, till your Gravy is reduced to just enough to cover your Fish in the Dish, then take the Fish out, and put them on the Dish you intend for Table, set the Gravy on the Fire, and thicken it with Flour and a large Lump of Butter, boil it a little, and strain it over your Fish.

It is a Top Dish for a grand Entertainment.

*To stew a Brace of Carp.*

Scrape them very clean, then gut them, wash them and the Roes in a Pint of good stale Beer. Boil the Carp with a little Salt in the Water.

In the mean Time strain the Beer, and put it into a Sauce-pan, with a Pint of red Wine, two or three Blades of Mace, some whole Pepper black and white, an Onion stuck with Cloves, half a Nutmeg bruised, a Bundle of sweet Herbs, a Piece of Lemon-peel as big as a Six-pence, an Anchovy, a little Piece of Horse-radish;



radish; let these boil together softly for a Quarter of an Hour, covered close, then strain it, and add to it half the hard Roe beat to Pieces, two or three Spoonfuls of Ketchup, a Quarter of a Pound of fresh Butter, a Spoonful of Mushroom-pickle. Let it boil; and keep stirring it till the Sauce is thick enough; if it wants any Salt you must put some in. Then take the rest of the Roe, and beat it up with the Yolk of an Egg, some Nutmeg, a little Lemon-peel cut small; fry them in fresh Butter, in little Cakes, and some Pieces of Bread cut Three-corner-ways, and fryed brown. When the Carp is enough take them up, pour your Sauce over them, lay the Cakes round the Dish, with Horseradish scraped fine, and fryed Parsley. The rest lay on the Carp, and the Bread stick about them, and lay round them, the sliced Lemons notched, and laid round the Dish; and two or three Pieces on the Carp. Send it to Table hot.

The boiling of Carp at all Times is the best Way, they eat fatter and finer. The stewing of them is no Addition to the Sauce, and only hardens the Fish, and spoils it. If you would have your Sauce white, put in good Fish Broth instead of Beer, and white Wine in the Room of red Wine. Make your Broth with any Sort of fresh Fish you have, and season it as you do Gravy.

*To fry Carp.*

First scale and gut them, wash them clean, lay them in a Cloth to dry, then flour them, and fry them of a fine light brown. Fry some Toast cut Three-corner-ways, and the Roes. When your Fish is done, lay them on a coarse Cloth to drain; let your Sauce be Butter and Anchovy, with the Juice of Lemon. Lay your Carp in the Dish, the Roes on each Side; and garnish with the fryed Toast and Lemon.

*To stew a Carp.*

Get as much Blood from him as you can, and let it drop in a little white Wine, or Claret, then open him, and be careful of your Milt and Liver, then brown some Butter and Flour, and put your Carp into it, then put in some good Gravy, a little Claret, and an Onion stuck  
with



with a Clove or two, a Bunch of sweet Herbs, some Anchovy washed and minced, a few raw Mushrooms minced, a Blade of Mace, a little whole white Pepper, and let it stew gently, close covered, so that no Steam can get out of the Pan, then turn it in the Liquor, and when it is stewed enough put in the Blood and Wine, but take great Care that the Blood does not curdle; and as you find your Sauce for Thickness, you may add Butter rolled in Flour.

*To bake Tench.*

Take your Tench, fresh from the Pond, and when you have killed them, by giving them a hard Stroke on the Back of the Head, gut them, and clean them from the Scales, then lay them in a Pan, with some Mushrooms, Catchup, some strong Gravy, half a Pint of pickled Mushrooms, as much white Wine as Gravy; three or four large Shalots, an Anchovy or two, some Pepper, Cloves, and Nutmeg, at Pleasure, a little Salt, some Lemon-peel, a Bunch of sweet Herbs; then break some Bits of Butter, and lay them on your Fish, then cover all as close as you can, and give them an Hour's baking.

When they are enough, lay them in a hot Dish, and pour off the Liquor, and strain it, only preserving the Mushrooms; then add to it a Spoonful of Lemon-juice, and thicken your Sauce with the Yolks of four Eggs, and mixed, by degrees, with the Sauce. Pour this over your Fish, and serve it hot with a Garnish of Slices of Lemon-peel.

*To broil a Carp.*

When your Carp is prepared, rub it over with Butter and strew it with Salt; then lay it on the Gridiron: In the mean Time prepare a Sauce of drawn Butter, Anchovies, and sliced Lemon, seasoned with Pepper, Salt and Nutmeg.

*To boil a Carp.*

Scale it, gut it, and save the Blood, then boil it in a good relished Liquor half an Hour; make Sauce with the Blood, Claret, and good strong Gravy, three or four Anchovies, an Onion, two Shalots shred, a little whole Pepper, a Blade of Mace, a Nutmeg quartered,

let



let all these stew together, then melt some Butter, and thicken your Sauce with it. Let your Fish be well drained and serve up with your Sauce poured over it, with some Juice of Lemon.

*To roast a Fillet or Collar of Sturgeon.*

Take a Piece of fresh Sturgeon, scale it, take out the Bones, and cut in Lengths about seven or eight Inches; then provide some Shrimp-pickle and Oysters, an equal Quantity of Crumbs of Bread, and a little Lemon-peel grated, some Nutmeg, a little beaten Mace, a little Pepper, and chopped Parsley, a few sweet Herbs, an Anchovy, mix it together; when it is done, butter one Side of your Fish, and strew some of your Mixture upon it; then begin to roll it up, roll upon that another, prepared in the same Manner, and bind it round with a narrow Fillet, leaving as much of the Fish apparent as may be; but you must mind that the Roll must not be above four Inches and a half thick, for else one Part will be done before the Inside is warm; therefore we often parboil the inside Roll before we roll it. When it is enough, lay it in your Dish, and prepare Sauce as above. Garnish with Lemon.

*To boil Sturgeon.*

Clean your Sturgeon, and prepare as much Liquor as will just boil it. To two Quarts of Water a Pint of Vinegar, a Stick of Horse-radish, two or three Bits of Lemon-peel, some whole Pepper, a Bay leaf or two, and a small Handful of Salt. Boil your Fish in this, and serve it with the following Sauce: Melt a Pound of Butter, dissolve an Anchovy in it, put in a Blade or two of Mace, bruise the Body of a Crab in the Butter, a few Shrimps or Crawfish, a little Catchup, a little Lemon-juice, give it a boil, drain your Fish well, and lay it in your Dish. Garnish with fried Oysters, sliced Lemon, and scraped Horse-radish; pour your Sauce into Boats or Basons. So you may fry, ragoo, or bake it.

*To roast large Eels or Lampreys with a Pudding in the Belly.*

Skin your Eels or Lampreys, cut off the Head, take the Guts out and scrape the Blood clean from the Bone,



Bone, then make a good Force-meat of Oysters or Shrimps chopped small, the Crumbs of half a Penny Loaf, a little Nutmeg and Lemon shred fine, Pepper, Salt, and the Yolks of two Eggs, put them in the Belly of your Fish, sew it up, and turn it round on your Dish, put over it Flour and Butter, pour a little Water in your Dish, and bake it in a moderate Oven; when it comes out take the Gravy from under it, and skin off the Fat, then strain it through a Hair Sieve, add to it a Tea Spoonful of Lemon Pickle, two of Browning, a Meat Spoonful of Walnut Catchup, a Glass of white Wine, one Anchovy, and a Slice of Lemon, let it boil ten Minutes, thicken it with Butter and Flour, send it up in a Sauce-boat, dish your Fish: Garnish with Lemon and crisp Parsley.

*To broil Mackrel.*

Clean them, cut off the Heads, split them, season them with Pepper and Salt, flour them, and broil them of a fine light brown. Let your Sauce be plain Butter.

*To broil Mackrel whole.*

Cut off their Heads, gut them, wash them clean, pull out the Roe at the Neck-end, boil it in a little Water, then bruise it with a Spoon, beat up the Yolk of an Egg, with a little Nutmeg, a little Lemon-peel cut fine, a little Thyme, some Parsley boiled and chopped fine, a little Pepper and Salt, a few Crumbs of Bread, mix all well together, and fill the Mackrel; flour it well, and broil it nicely. Let your Sauce be plain Butter, with a little Catchup or Walnut-pickle.

*To boil Mackrel.*

Gut your Mackrel and dry them carefully with a clean Cloth, then rub them slightly over with a little Vinegar, and lay them straight on your Fish Plate, (for turning them round often breaks them) put a little Salt in the Water, and boil them gently fifteen Minutes, then take them up and drain them well, and put the Water that runs from them into a Sauce-pan, with two Tea Spoonfuls of Lemon Pickle, one Meat Spoonful of Walnut Catchup, the same of Browning, a Blade



a Blade or two of Mace, one Anchovy, a Slice of Lemon, boil them all together a Quarter of an Hour, then strain it through a Hair Sieve, and thicken it with Flour and Butter, send it in a Sauce-boat, and Parsley Sauce in another, dish up your Fish with the Tails in the Middle, garnish it with scraped Horse-radish and Barberries.

Parsley and Butter is a very good Sauce for this Fish, with which some like Vinegar.

*To fry Herrings with Onions.*

Scale and gut them, cut off their Heads, wash them clean, dry them in a Cloth, flour them, fry them in Dripping, have ready a good many Onions peeled and cut thin. Fry them of a light brown with the Herrings; lay the Herrings in your Dish, and the Onions round. Butter and Mustard in a Cup. You must do them with a quick Fire.

*To fry Herrings.*

Scale wash and dry your Herrings well, lay them separately on a Board, and set them to the Fire two or three Minutes before you want them, it will keep the Fish from sticking to the Pan, dust them with Flour, when your Dripping is boiling hot put in your Fish, a few at a Time, fry them over a brisk Fire; when all are fried, set the Tails up one against another in the Middle of the Dish, then fry a large Handful of Parsley crisp, take it out before it loses its Colour, lay it round them, and Parsley-sauce in a Boat; or if you like Onions better, fry them, lay some round your Fish, and make Onion-sauce for them; or you may cut off the Heads after they are fried, chop them and put them into a Sauce-pan, with Ale, Pepper, Salt, and an Anchovy, thicken it with Flour and Butter, strain it, then put it in a Sauce Boat.

*A nice Way to do Herrings in Imitation of broiling.*

Herrings laid in a Pan, first made hot, with a Handful of Salt shook in, will better answer the End, than the Gridiron, as it will make the Herrings of a fine clear Brown, and they may with Ease be sent whole to Table. Let the Pan be shook now and then to prevent the Fish burning.



*To pot Herrings.*

Take an hundred Herrings, put them into a Pan, and cover them with three Parts Water and one Part Vinegar, with a good deal of All-spice, some Cloves, a Bunch of sweet Herbs, two whole Onions, and a few Bay Leaves, tie them down close, and bake them; when they come out of the Oven, heat a Pint of red Wine scalding hot, to put to them, then tie them down again, and let them stand four or five Days, before you open them, and they will be very firm and fine.

*To pot Herrings. Mrs. Hunt.*

Take twenty-five Herrings, cut off their Heads, Fins and Tails, wash and dry them; then season them with half an Ounce of All-spice, half an Ounce of Pepper and two Ounces of Salt, all pounded together; then lay them in two Rows in a deep Pan, between every Row a sliced Onion and a Bay Leaf or two; covering them up with Vinegar and bake them with your Bread; to be double papered. You must always put some of the Pickle in the Dish with the Herrings, when you send them to Table.

*To pot Herrings.*

Take your Herrings and wipe them, (they must not be washed) with a Cloth very well, as soon as you take out the Guts, take beaten Mace, Cloves, and Pepper, mixed with Salt, season them within the Belly, and put in each a Bit of Butter as big as a Nut, then lay the Herrings Back and Belly in the Crock, and between each-layer, throw in some seasoning, Bay Leaf, a little whole Pepper, Lemon-peel, and Onions cut small, when you have laid in your Herring put in a Pint of Claret, filling up the Remainder with Vinegar, then cover them with double Paper.

*To boil Scate or Ray.*

Clean your Scate or Ray very well, and cut it in long narrow Pieces, then put it in boiling Water with a little Salt in it, when it has boiled a Quarter of an Hour take it out, slip the Skin off, then put it into your Pan again, with a little Vinegar, and boil till enough; when you take it up, set it over the Water to drain,



and cover it close up, and when you dish it, be as quick as possible, for it soon grows cold, pour over it Cockle, Shrimp, or Muscle Sauce, lay over it Oyster Patties, garnish with Barberries and Horse-radish.

*To stew Soals.*

Take a Pair of Soals skinned, carefully taking off the Scales on the Inside, and drying them very well, let them be fryed in a Stew-pan in Dripping until they are of a fine brown, without the Help of either Flour or Egg; then take a Bit of Butter and brown with a little Flour, and put in your Fish with a Pint of white Wine and a little Gravy, Anchovies, a Blade of Mace, some fine Pepper, a small Onion, with a little Thyme; these to stew together a Quarter of an Hour, with them you stew some Oysters, but before you send them to Table, squeeze the Juice of half a Lemon over them. Garnish with Horse-radish and fryed Parsley.

*To fry Soals.*

Skin your Soals as you do Eels, but keep on their Heads, rub them over with an Egg, and strew over them Bread Crumbs, fry them over a brisk Fire in Hogs-lard a light Brown, serve them up with good melted Butter, and garnish with green Pickles.

*To broil Haddocks or Whitings.*

Gut, and wash your Haddocks or Whitings, dry them with a Cloth, and rub a little Vinegar over them, it will keep the Skin on better, dust them well with Flour, rub your Gridiron with Butter, and let it be very hot when you lay the Fish on, or they will stick, turn them two or three Times on the Gridiron, when enough, serve them up, and lay Pickles round them, with plain melted Butter, or Cockle Sauce; they are a pretty Dish for Supper.

*To dress small Fish, and to boil Salmon and Mackrel.*

As to all sorts of little Fish, such as Smelts, Roach, &c. they should be fried dry, and of a fine brown, and nothing but plain butter. Garnish with Lemon. And to boiled Salmon the same, only garnish with Lemon and Horse-Radish.

And with all boiled Fish, you should put a good deal of Salt and Horse-Radish in the Water; except Mackrel,



Mackrel, with which you use Salt only, but for Sauce, scalded Gooseberries, Parsley and Butter, with the latter some use Vinegar.

*To fry Whitings*

Wash and gut your Whitings, and turn their Tails into their Mouths, to lie round; seasoning with Salt; steep them in Vinegar, flour them, and dip them in Batter, and fry them.

*To fry Smelts or Sparlings.*

Draw the Guts out at the Gills, but leave in the Melt or Roe, dry them with a Cloth, beat an Egg and rub it over them with a Feather, then strew Bread Crumbs over them, fry them with Hogs-lard, or rendered Beef-suet, when it is boiling hot put in your Fish, shake them a little, and fry them a nice Brown, drain them in a Sieve, when you dish them put a Bason in the Middle of your Dish with the Bottom up, lay the Tails of your Fish on it, fry a Handful of Parsley in the Fat your Fish was fryed in, take it out of the Water as you fry it, and it will keep its Colour and crisp sooner, put a little on the Tails, and lay the rest in Lumps round the Edge of the Dish, serve it up with good melted Butter for Sauce.

*To fry Perch or Trout.*

When you have scaled, gutted, and washed your Perch or Trout, dry them well, then, lay them separately on a Board before the Fire two Minutes before you fry them, dust them well with Flour, and fry them a fine brown, in Beef Dripping, or rendered Suet, serve them up with melted Butter and crisped Parsley.

*To dress Perch in Water Sokey.*

Scale, gut and wash your Perch, put Salt in your Water, when it boils put in the Fish, with an Onion cut in Slices, you must separate it into round Rings, a Handful of Parsley picked and washed clean, put in as much Milk as will turn the Water white, when your Fish is enough, put them in a Soup Dish, and pour a little of the Water over them with the Parsley and the Onions, then serve it up with Butter and



Parsley in a Boat, Onions may be omitted if you please. You may boil Trout the same Way.

*To boil Eels.*

Skin, gut, and take the Blood out of your Eels, cut off their Heads, dry them, and turn them round on your Fish Plate, boil them in Salt and Water, and make Parsley Sauce for them.

*To stew Eels.*

Skin, gut, and wash them very clean in six or eight Waters, to wash away all the Sand; then cut them in Pieces about as long as your Finger, put just Water enough for Sauce, put in a small Onion stuck with Cloves, a little Bundle of sweet Herbs, a Blade or two of Mace, and some whole Pepper in a thin Muslin Cloth. Cover it close, and let them stew very softly.

Look at them now and then, and put in a little Piece of Butter rolled in Flour, and a little chopped Parsley. When you find they are quite tender and well done, take out the Onion, Spice, and sweet Herbs; put in Salt enough to season it; then dish them up with the Sauce.

*To pitch-cock an Eel.*

Skin, gut, and wash your Eels, then dry them with a Cloth, sprinkle them with Pepper, Salt, and Crumbs of Bread, turn them backward and forward, (some draw on the Skin again) and skewer them, rub your Gridiron with Beef Suet, broil them a good Brown, put them on your Dish with good melted Butter, and lay round them fried Parsley.

*To boil Mulletts.*

You must boil the Fish, but lay by the Roes and Livers; when the Fish is boiled, pour away Part of the Water, and put into the rest a Pint of Claret, some Salt, and two sliced Onions, with a Bundle of Thyme, sliced Nutmeg, broken Mace, and the Juice of Lemon. Boil all these well together, then put in the Fish, and when you judge that it tastes strong of the Ingredients, put in three or four Anchovies, and serve it up with stewed Oysters, or Shrimps.



*To boil Flounders, and all Kinds of Flat Fish.*

Cut off the Fins, and nick the brown Side under the Head, then take out the Guts, and dry them with a Cloth, boil them in Salt and Water, make either Gravy, Shrimp, Cockle, or Muscle Sauce, and garnish it with red Cabbage.

*To stew Oysters and all Sorts of Shell Fish.*

When you have opened your Oysters, put their Liquor into a Tossing Pan, with a little beaten Mace, thicken it with Flour and Butter, boil it three or four Minutes, toast a Slice of white Bread, and cut it into three-cornered Pieces, lay them round your Dish, put in a Spoonful of good Cream, put in your Oysters, and shake them round in your Pan, you must not let them boil, for if they do, it will make them hard and look small, serve them up in a little Soup Dish or Plate.

N. B. You may stew Cockles, or Muscles, or any Shell Fish the same Way.

*To butter Crabs, or Lobsters.*

Two Crabs, or Lobsters, being boiled, and cold, take all the Meat out of the Shells and Bodies, mince it small, and put it all together into a Sauce-pan; add to it a Glass of White-wine, two Spoonfuls of Vinegar, some Nutmeg grated, then let it boil up till it is thorough hot: then have ready half a pound of fresh Butter, melted with an Anchovy, and the Yolks of two Eggs beat up and mixed with the Butter; then mix Crab and Butter all together, shaking the Sauce-pan constantly round till it is quite hot; then have ready the great Shell, of the Crab, lay it in the Middle of your Dish, pour some into the Shell, sticking three corner Toasts between the Saucers; and round the Shells. This is for a Side-dish at a second Course. Do the Lobsters the same Way, and put the meat in its Shell.

*To pickle Oysters, Cockles and Muscles.*

Take two Hundred of Oysters, the freshest and best you can get, be careful to save the Liquor in a Pan, as you open them, cut off the black Verge, saving the rest, put them into their own Liquor, then put all the Liquor and Oysters into a Sauce-pan, boil them about half an Hour on a very gentle Fire, do them very



slowly, skimming them as the Scum rises, then take them off the Fire, take out the Oysters, strain the Liquor through a fine Cloth, then put in the Oysters again; then take out a Pint of the Liquor whilst it is hot, put thereto three Quarters of an Ounce of Mace, and half an Ounce of Cloves; just give it one boil, then put it to the Oysters, and stir up the Spices well among the Oysters; then put in about a Spoonful of Salt, three Quarters of a Pint of the best White-wine, and a Quarter of an Ounce of whole Pepper; then let them stand till they be cold, when you may put them into Stone Jars, cover them close with a Bladder and Leather, and be sure they be quite cold before you cover them up. Thus do Cockles and Muscles, but to this quantity of Spice you must have at least two Quarts of each; take great Care to pick the Crab Fins which grows at the Root of the Tongue. The Cockles and Muscles must be washed in several Waters to clean them from Grit, put them separately in a Stew-pan and cover them close, and when they are open, pick them out of the Shells and strain the Liquor.

*To pickle Oysters.*

Open the largest and finest Oysters you can get, whole and clean from the Shell, wash them in their own Liquor, let it stand to settle, then pour it from the Sediment into a Sauce-pan, put to it a Glass of Lisbon Wine, three or four Blades of Mace, a Nutmeg grated, a few White Pepper Corns, and a little Salt, boil it five or six Minutes scum it, then put in your Oysters, simmer them ten or twelve Minutes, take them out, and put them in narrow-topped Jars, when they are cold pour over them rendered Mutton Suet, tie them down with a Bladder, and keep them for Use.

*To Scollop Oysters.*

When your Oysters are opened, put them in a Bason, and wash them out of their own Liquor, put some in your Scollop-shells, strew over them a few Bread Crumbs, and lay a Slice of Butter on them, then



then more Oysters, Bread Crumbs, and a Slice of Butter on the Top, put them into a Dutch Oven to brown, and serve them up in the Shells.

*To make Scollops of Oysters.*

Put your Oysters into Scollop-shells for that purpose, set them on your Gridiron over a good clear Fire, let them stew till you think your Oysters are enough, then have ready some Crumbs of Bread rubbed in a clean Napkin, with which fill your shells, and set them before a good Fire, and baste them well with Butter. Let them be of a fine Brown, keeping them turning, to be brown all over alike; but a Tin Oven does them best before the Fire. They eat best done this Way.

*To fry Oysters.*

Take a quarter of a Hundred of large Oysters, beat the Yolks of two Eggs, add to it a little Nutmeg and a Blade of Mace pounded, a Spoonful of Flour, and a little Salt, dip in your Oysters, and fry them in Hogs-lard a light Brown, if you chuse you may add a little Parsley shred fine.

N. B. They are a proper garnish for Cods Head, Calves-Head, or most made Dishes.

*To fry Muscles.*

When they are scalded take off their Beards, and wash them in their Liquor, dry them with a Cloth, and flour them; fry them crisp, with some Parsley fried crisp and green, strew it over them, with drawn Butter and serve them up.

*To stew Scollops.*

Boil them very well in Salt and Water, take them out and stew them in a little of the Liquor, a little white Wine, two or three Blades of Mace, two or three Cloves, a Piece of Butter rolled in Flour, and the Juice of a Seville Orange.

*To make Oyster Loaves.*

Take small French Loaves, or you may make little round Loaves, make a round Hole in the Top, scrape out all the Crumbs, then put your Oysters into a Tossing Pan with the Liquor and Crumbs that came



out of your Loaves, and a good Lump of Butter, stew them together five or six Minutes, then put in a Spoonful of good Cream, fill your Loaves, lay the bit of Crust carefully on again, set them in the Oven to crisp.

Three are enough for a Side Dish.

*Another Way.*

Prepare what Number of *French Rolls* you think fit, cut a Hole on the Top of every one, about the Compass of half a Crown, and scoop out the Crumb, so as not to break the Crust; then let some Oysters stew in their own Liquor, with a little White-wine, Salt, whole Pepper, Nutmeg, and a Blade of Mace; take off the Scum carefully, and thicken the Liquor with a Piece of Butter, rolled up in Flour. Afterwards fill up your Rolls with the Oysters and Sauce, and lay on the Piece again that was cut off. At last, having put the Rolls into a Dish, pour melted Butter over them, and set them in an Oven to be made crisp. If you have not the convenience of an Oven, fry your loaves crisp in Butter, or Lard, before you put your Oysters into them.

*To dress a Crab.*

Having taken out the Meat, and cleansed it from the Skin, put it into a stew-pan, with half a Pint of White-wine, a little Nutmeg, Pepper and Salt, over a slow Fire, throw in a few Crumbs of Bread, beat up the Yolk of an Egg with one Spoonful of Vinegar, throw it in, then shake the Sauce-pan round a Minute and serve it up on a Plate or in the Shell.

*To stew Oysters.*

Take a Pint of Oysters, set them over the Fire in their Liquor, with half a pint of White-wine, a Piece of Butter, some Salt, a little white Pepper, and three Blades of Mace, let them stew softly about half an Hour; then put in another Piece of Butter, and toss all together; as soon as it is melted, turn your Oysters, &c. upon Sippets made ready, and laid in Order in a Dish.



*To stew Oysters in French Rolls.*

Take a Quart of large Oysters, stew them in their own Liquor, with a little Salt, some Pepper, Macè, and grated Nutmeg, and when near enough thicken them with Butter: then take six *French Rolls*, cut a Piece off the Top, and take out the Crumb, and fill the Rolls with your Oysters and Liquor, and set them near the Fire, on a Chafing-dish of Coals, and let them be hot through, and as the Liquor soaks in fill them up with more or some hot Gravy; so serve them up instead of a Pudding.

*To stew Prawns, Shrimps, or Crawfish.*

Pick out the Tails, lay them by, about two Quarts, take the Bodies, give them a bruise, and put them into a Pint of White-wine, with a Blade of Mace. Let them stew a Quarter of an Hour, stir them together, and strain them; then wash out the Sauce-pan, put to it the strained Liquor, and Tails: Grate a small Nutmeg in, add a little Salt, and a Quarter of a Pound of Butter rolled in Flour; shake it all together, then make a thin toast brown on both Sides, cut it into six Pieces, lay it close together in the Bottom of your Dish, and pour your Fish and Sauce over it. Send it to Table hot; if it be Crawfish or Prawns, garnish with some of the biggest Claws. Water will do in the room of Wine, only add a Spoonful of Vinegar.

*To fry Oysters.*

Take a Score or two of the largest Oysters you can get, the Yolks of four or five Eggs, beat very well, put to them a little Nutmeg, Pepper, and Salt, a Spoonful of fine Flour, so dip in your Oysters, and fry them of a light Brown.

They are very proper to garnish either stewed Oysters, or any other Fish, or made Dishes.

*To boil Lobsters.*

Take your Lobster, and put a Skewer in the Vent of the Tail, to prevent the Water from getting into the Body of the Lobster, put it into a Pan of boiling Water with a little Salt in it, if it be a large one it



will take half an Hour's boiling when you take it out, put a Lump of Butter in a Cloth, and rub it over, it will strike the Colour and make it look-bright.

*To roast Lobsters.*

Half boil your Lobster as before, rub it well with Butter, and set it before the Fire, baste it all over till the Shell looks a dark Brown, serve it up with good melted Butter.

*Another Way to roast Lobsters.*

Boil your Lobsters, then lay them before the Fire, and baste them with Butter, till they have a fine Froth. Dish them up with plain melted Butter in a Cup. This does as well as roasting them, and not attended with half the Trouble.

*To butter Lobsters.*

Take out the Meat, mince it small, and set it to stew gently in a Sauce-pan over a Stove, with White-wine, Salt, and a Blade of Mace; when it is very hot, put to it some Butter; warm the Shells before the Fire, fill them with Meat, and serve them up.

You may do Shrimps, or Prawns, the same Way, only you must not put them into the Shells again, but garnish your Dish with them.

*To pickle Mackrel, called Caveach.*

Cut your Mackrel into round pieces, and divide one into five or six. To six large Mackrel, you may take one Ounce of beaten Pepper, a little Mace, and an Handful of Salt. Mix your Salt and beaten Spice together, then make two or three Holes in each piece, and thrust the seasoning into the Holes with your Finger. Rub the piece all over with the seasoning, fry them brown in Oil, and let them stand till they are cold; then put them in Vinegar, and cover them with Oil. They will keep well covered a great while, and are delicious.

*To collar Mackrel.*

Gut, and slit your Mackrel down the Belly, cut off the Head, take out the Bones, but do not cut it in Holes, then lay it flat upon its Back, season it with Mace, Nutmeg, Pepper and Salt, and a Handful of Parsley shred fine, strew it over them, roll them



them tight, and tie them well in separate Cloths, boil them gently twenty Minutes in Vinegar, Salt and Water, then take them out, put them into a Pot, pour the Liquor on them, or the Cloth will stick to the Fish, the next Day take the Cloth off your Fish, put a little more Vinegar to the Pickle, keep them for Use; when you send them to the Table, garnish with Fennel, or Parsley, and put some of the Liquor under them.

*To Pickle Mackrel.*

Wash and gut your Mackrel, then skewer them round with their Tails in their Mouths, bind them with a Fillet to keep them from breaking, boil them in Salt and Water, about ten Minutes, then take them carefully out, put to the Water a Pint of Allegar, two or three Blades of Mace, a little Whole Pepper, and boil it all together, when cold pour it on the Fish, and tie it down close.

*To pot Salmon.*

Let your Salmon be quite fresh, scale, and wash it well, and dry it with a Cloth, split it up the Back and take out the Bone, season it well with White Pepper and Salt, a little Nutmeg and Mace, let it lie two or three Hours, then put it in your Pot, with half a Pound of Butter, tie it down, put it in the Oven and bake it an Hour, when it comes out, lay it on a flat Dish that the Oil may run from it, cut it to the size of your Pots, lay it in Layers till you fill the Pot, with the Skin upward, put a Board over it, lay on a Weight to press it till cold, then pour over it clarified Butter; when you cut it, the Skin makes it look ribbed, you may send it to the Table either cut in Slices, or in the Pot.

*Another Way.*

Take a Piece of fresh Salmon, scale it, and wipe it clean (let your Pieces be cut to the size of your Pot) season it with *Jamaica* Pepper, black Pepper, Mace, and Cloves beat fine, mix Salt, a little Sal Prunella beat fine, to rub the bone with. Season with a little of the Spice, pour clarified Butter over it, and bake it well. Then take it out carefully and



and lay it to drain; when cold, season it well, lay it in your Pot close, and cover it with clarified Butter as above.

Thus you may do Carp, Tench, Trout, and several Sorts of Fish.

*To pot Smelts or Sparlings.*

Draw out the Guts with a Skewer under the Gills, the Melt or Roe must be left in, dry them well with a Cloth, season them with Salt, Mace, and Pepper, lay them in a Pot with half a Pound of melted Butter over them, tie them down and bake them in a slow Oven three quarters of an Hour; when they are almost cold take them out of the Liquor, put them into oval Pots, cover them with clarified Butter, and keep them for Use.

*To pickle Smelts or Sparlings.*

Gut them with a skewer under the Gills, but leave the Melt or Roe in, dry them with a Cloth, and skewer their Tails in their Mouths, put Salt in your Water, when it boils put in your Fish for ten Minutes, then take them up, put to the Water a Blade or two of Mace, a few Cloves, and a little Allegar; boil them all together, and when it is cold put in your Fish, and keep them for Use.

*To collar Eels.*

Case your Eel, cut off the Head, slit open the Belly, take out the Guts, cut off the Fins, take out the Bones, lay it flat on the Back, grate over it a small Nutmeg, two or three Blades of Mace beat fine, a little Pepper and Salt, strew over it a Handful of Parsley shred fine, roll it up tight in a Cloth, bind it well; if it be of a middle Size, boil it in Salt and Water three quarters of an Hour, hang it up all Night to drain, add to the Pickle a Pint of Vinegar, a few Pepper Corns, and a Sprig of Sweet Marjoram, boil it ten Minutes, and let it stand till the next Day, take off the Cloth, and put your Eels into the Pickle, you may send them whole on a Plate, or cut them in Slices: Garnish with green Parsley.—Lampreys are done the same Way.

*To*



*To pot Eels.*

Take a large Eel, skin it, cleanse it, wash it very clean, dry it in a Cloth, and cut it into Pieces as long as your Finger. Season them with a little beaten Mace and Nutmeg, Pepper, Salt, and a little Sal-Prunella beat fine; lay them in a Pan, then pour as much good Butter over them as will cover them, and clarified as above. They must be baked half an Hour in a quick Oven; If a slow Oven, longer, till they are enough: With a Fork lay them on a coarse Cloth to drain. When they are quite cold, season them again with the same seasoning, lay them in the Pot close, then take off the Butter they were baked in clear from the Gravy of the Fish, and set it in a Dish before the Fire. When it is melted, pour the clear Butter over the Eels, and let them be covered with it. As to the baking, you must judge by the Largeness of the Eel.

In the same Manner you may pot what you please. You may bone your Eels, if you chuse it, but then do not put in any Sal-Prunella.

*To Collar Eels.*

Take your Eel and cut it open, take out the Bones, cut off the Head and Tail, lay the Eel flat on the Dresser, mix some ground black Pepper, with grated Nutmeg and Salt, lay it all over the Eel, roll it up hard in little Cloths, and tie both Ends tight; then set over the Fire some Water, with Pepper and Salt, five or six Cloves, three or four Blades of Mace, a Bay-leaf or two; boil in Bones, Head, and Tail well together; then take out your Heads and Tails, put in your Eels, and let them boil till they are tender; then take them out and boil the Liquor longer, till you think there is enough to cover them. Take it off, and when cold pour it over the Eels, and cover it close; do not take off the Cloths till you use them.

*To pickle Cockles.*

Wash your Cockles clean, put them in a Sauce-pan, cover them close, set them over the Fire, shake them until they open, then pick them out of the Shells, let the Liquor settle till it be clear, then put in the same  
Quantity



Quantity of white Wine Vinegar, and a little Salt, a Blade or two of Mace, boil them together, and pour it on your Cockles, and keep them in Bottles for Use. — You may pickle Muscles the same Way.

*To stew Muscles.*

Wash them very clean from the Sand in two or three Waters, put them into a Stew-pan, cover them close, and let them stew till all the Shells are opened, then take them out one by one, pick them out of the Shell, and look under the Tongue to see if there be a Crab; if there is, you must throw away the Muscle; some will only pick out the Crab, and eat the Muscle. When you have picked them all clean, put them into a Sauce-pan, to a Quart of Muscles put half a Pint of the Liquor strained through a Sieve, put in a Blade or two of Mace, a Piece of Butter as big as a large Walnut rolled in Flour, let them stew, toast some Bread brown, and lay them round the Dish, cut three corner Ways, pour in the Muscles and send them to Table hot.

*To stew Scollops.*

Boil them very well in Salt and Water, take them out and stew them in a little of the Liquor, a little white Wine, two or three Blades of Mace, two or three Cloves, a Piece of Butter rolled in Flour, and the Juice of a Seville Orange. Stew them well and dish them up.

*To pot Chars.*

Cut off the Fins, and Cheek-part, of each Side of the Head of your Chars, rip them open, take out the Guts, and the Blood from the Back-bone, dry them well in a Cloth, lay them on a Board, and throw on them a good deal of Salt, let them stand all Night, then scrape it gently off them, and wipe them exceeding well with a Cloth, pound Mace, Cloves and Nutmeg, very fine, throw a little in the Inside of them, and a good deal of Salt and Pepper on the Outside, put them close down in a deep Pot, with their Bellies up, with Plenty of clarified Butter over them, set them in the Oven, and let them stand for three Hours; when they come out, pour what Butter you can off clear, lay a Board over them, and turn them upside-down,



down, to let the Gravy run from them, scrape the Salt and Pepper very carefully off, and season them exceedingly well both Inside and Outside with the above Seasoning, lay them close into broad thin Pots for that Purpose, with the Backs up, then cover them well with clarified Butter; keep them in a cool dry Place.

*To pot Eels.*

Skin, gut, and clean your Eels, cut them in Pieces about four Inches long, then season them with Pepper, Salt, beaten Mace, rub them well with your Seasoning, lay them in a brown Pot, put over them as much Butter as will cover them, tying them down with strong Paper, set them in a quick Oven for an Hour and an Half, and when cold, put them into small Pots, and cover them with clarified Butter.

*N. B.* You may pot Lampreys the same Way.

*To dress Eels with brown Sauce.*

Skin and clean a large Eel very well, cut it in Pieces, put it into a Sauce-pan or Stew-pan, put to it a Quarter of a Pint of Water, a Bundle of sweet Herbs, an Onion, some whole Pepper, a Blade of Mace, and a little Salt. Cover it close, and when it begins to simmer, put in a Gill of red Wine, a Spoonful of Mushroom-pickle, a Piece of Butter as big as a Walnut rolled in Flour, cover it close, and let it stew till it is enough, which you will know by the Eel being very tender. Take up your Eel, lay it in a Dish, strain your Sauce, give it a quick boil, and pour it over your Fish. You must make Sauce according to the Largeness of your Eel, more or less. Garnish with Lemon.

*To fouse Eels.*

Get some large fat Eels, scour them in Salt, draw, wash, and cleanse them; cut them in Pieces four Inches long, score on the Back, and lay them to soak in white Wine Vinegar and Salt, for about two Hours; then boil them with Onions, sweet Herbs, and some Blades of Mace; then pour away the Liquor, let them cool; then boil a Pint of that Liquor with a Pint of white Wine, and boil it up; then take out the Spices that were boiled with the Eels, and put them into your  
white



white Wine; put your Eels into a Pot, and pour this Sauce over them.

*To pot Lobsters.*

Take the Meat out of the Claws and Belly of a boiled Lobster, put it in a Marble Mortar, with two Blades of Mace, a little white Pepper and Salt, a Lump of Butter the Size of half an Egg, beat them all together until they come to a Paste, put one half of it into your Pot, take the Meat out at the Tail Part, lay it in the Middle of your Pot, lay on it the other Half of your Paste, press it close down, pour over it clarified Butter, a Quarter of an Inch thick.

*N. B.* To clarify Butter, put your Butter into a clean Sauce-pan, set it over a slow Fire, when it is melted, scum it, and take it off the Fire, let it stand a little, then pour it over your Lobsters, take Care you do not pour in the Milk which settles to the Bottom of the Sauce-pan.

*To pot Shrimps.*

Pick the finest Shrimps you can get, season them with a little beaten Mace, Pepper, and Salt to your Taste, and with a little cold Butter, pound them all together in a Mortar until it comes to a Paste, put it down in small Pots, and pour over them clarified Butter.

*To pickle Salmon.*

Take two Quarts of good Vinegar, half an Ounce of black Pepper, half an Ounce of *Jamaica* Pepper; Cloves and Mace, of each a Quarter of an Ounce, near a Pound of Salt; bruise the Spice grossly, and put all these to a small Quantity of Water, just enough to cover your Fish; cut the Fish round, in three or four Pieces, according to the Size of the Salmon, and when the Liquor boils put in your Fish, boil it well, then take it out of the Pickle and let it cool; and when it is cold put it into the Barrel, or earthen Vessel you intend to keep it in, strewing some Spice and Bay-leaves between every Piece of Fish; let the Pickle cool, and skim off the Fat, and when it is quite cold, pour it on your Fish, and cover it up very close.



*To soufe a Pike.*

After having put your Pike into as much Water as will cover it, with a Handful of Bay-leaves, some Cloves and Mace, let it boil till it is so tender that a Straw may be run through it; then take it up, and put it in Liquor, white Wine and Vinegar: When your Pike is cold, slip it into the Pickle, which will turn to a Jelly, and keep for a considerable Time.

*To pickle Shrimps.*

Pick the finest Shrimps you can get, and put them into cold Allegar and Salt, put them in little Bottles, cork them close, and keep them for use.

## C H A P. V.

*Observations on PIES.*

**R**AISED Pies should have a quick Oven, and well closed up, or your Pye will fall in the Sides; it should have no Water put in, 'till the Minute it goes to the Oven, it makes the Crust sodden, and the Pie in great Danger of running.—Light Paste requires a moderate Oven, but not too slow, as it would make it like dough, and too quick an Oven would Scorch and Burn it, and not give it Time to rise; Tarts that are iced, require a slow Oven, or the Iceing will be Brown, and the Paste not be near baked.—These Sort of Tarts ought to be made of Sugar Paste, and rolled very thin; not any Thing but Practice can give the necessary Knowledge of the Use of the Oven.

And in order to execute this Work with Convenience, I would recommend a Flour-board, that is, some well jointed smooth board, of a convenient Length and Breadth, to be put together to have a Rim all round except the Front, with two Vacancies made in the Side to receive the Hands when to be moved. This will preserve your Flour from Waste, and encourage



courage an Elegance and Neatness, which every Lady would chuse to see practised in her Family, and at the same Time give her an Opportunity of seeing Things sometimes done in her own Apartment, without any Inconvenience, or to tutor her fair Offspring in a Knowledge, not unworthy the most Accomplished.

Let it be in general observed, that Expedition and light handling, with the Hands in a proper Temperature, contribute greatly to the Excellence of the Paste.

#### *Puff Paste.*

Take two Pounds of fine Flour and two of Butter, rub into the Flour half a Pound of Butter, then to be reduced (by cold Water) into a Paste, just sufficiently stiff for working, then you are to roll it out thin, and lay it over with thin Pieces of Butter, to be lightly dredged, and rolled into a Ball, to be then rolled out again very thin, and so to be repeated three or four Times, using an equal Part of the Remainder of the Butter each Time. This is a Paste in very general Use.

#### *Another Puff Paste.*

To one Pound of Flour take one of Butter, of the latter take to the quantity of a Walnut; to be well rubbed into one half the Flour, which is to be reduced into a pretty stiff Paste, by cold Water, and then lightly handled; the whole is then to be well dredged, and rolled out; then one third of the Butter is to be thinly spread over it with the Hand, to be well dredged and rolled up, and then rolled out, when you are to proceed as before until you have used the Remainder of the Butter in two equal Parts. Observe Expedition, and light handling adds much to the Goodness of your Paste.

Some make the *Puff-paste* to answer in general every Purpose of Pastry, and only lower it, by reducing the Quantity of Butter, when wanted for the less delicate Things.

*To make crisp Paste for Tarts, and Directions for Iceing them.*

Take one Pound of fine Flour mix it with one Ounce of Loaf Sugar beat fine and sifted, make it into a stiff



a stiff Paste with a Gill or Naggin of boiling Cream, and three Ounces of Butter, work it well, then roll it out very thin, when you have made your Tarts, beat up the White of an Egg a little, and lay it over them with a Feather, then sift over the Egg a little double refined Sugar, and bake the Tarts in a moderate Oven.

*Iceing for Tarts.*

Beat the White of an Egg to a strong Froth, put in to it by Degrees four Ounces of double refined Sugar, with as much clear Gum Arabac beat and sifted fine, as will lie on a Six-pence, beat them together for half an Hour, to be laid over your Tarts to about the thickness of a Straw, with a Feather or fine Brush.

*Another Way.*

Beat and sift a Pound and a half of double refined Sugar, and put to it the Whites of six Eggs; put in but one at a Time, and beat them in a Bason with a Spoon, till it be very light and white, and with a Feather, lay it on your Cakes or Tarts.

*Paste for a Pastry.*

Lay down eight Pounds of Flour, work it up with six Pounds of Butter with cold Water, and four Eggs.

*Paste for Tarts.*

One Pound of Flour, three Quarters of a Pound of Butter, rub them together to be beaten well with a Rolling-pin.

*Another Paste for Tarts.*

Half a Pound of Butter, half a Pound of Flour, and half a Pound of Sugar, mix them well together, to be beaten well with a Rolling-pin, and rolled out thin.

*To make a light Paste for Tarts.*

Take one Pound of fine Flour, beat the White of an Egg to a strong Froth, mix it with as much Water as will make three quarters of a Pound of Flour into a pretty stiff Paste, roll it out very thin, cut the third Part of half a Pound of Butter into thin Pieces, lay it over your Paste, dredge it with Part of the quarter of Flour left out for that Purpose, roll it up into a Ball, then with your Paste Pin roll it out again, do so until all your half Pound of Butter and Flour is used in



two equal Divisions; then cut your Paste into square Pieces, to the size requisite for a Tart. This Paste requires a quicker Oven than the crisp Paste.

*To make Paste for a Goose Pye.*

Take eighteen Pounds of fine Flour, put six Pounds of fresh Butter, and one Pound of rendered Beef Suet in a Kettle of Water, boil it two or three Minutes, then pour it boiling hot upon your Flour, work it well into a pretty stiff Paste, pull it in Lumps to cool, and raise your Pye, bake it in a hot Oven: you may make any raised Pye the same Way, only take a smaller Quantity in Proportion.

*A standing Crust for great Pies.*

Take eight Pounds of Flour, and six Pounds of Butter, boiled in a Gallon of Water in a Stew-pan, skim it off into the Flour, and with as little of the Liquor as possible; work it well into a Paste, then pull it into Pieces till it is cold, and make it into what Form you please. This is fit for the Walls of a Goose-pye.

*A cold Crust.*

To three Pounds of Flour, rub in a Pound and half of Butter; break in two Eggs, and make it up with cold Water.

*To make a cold Paste for dish Pies.*

Take a Pound of fine Flour, rub into it half a Pound of Butter, beat up the Yolks of two Eggs, and add as much Water as will make it into a stiff Paste, roll it out, then lay on your Butter in thin Pieces, dredge it, roll it in a Lump, to be thrice repeated, and then rolled out pretty thin, and laid in your Dish, to be baked in a quick Oven.

*To make Paste for Custards, and a cold Crust with Dripping and Suet.*

Put half a Pound of Butter in a Pan of Water, take two Pounds of Flour, when your Butter boils, pour it on your Flour, with as much Water as will make it into a good Paste, work it well, and when it has cooled a little, raise your Custards, put a Paper round the Inside, and when half baked fill them, first taking out the Paper.—When you make any Kind of Dripping Paste,



Paste, boil it four or five Minutes in a good Quantity of Water to take the Strength off it; when you make a cold Crust with Suet, shred it fine, rub Part of it into the Flour, then make it into a Paste, and roll it out as before, only strew in Suet instead of Butter.

*Paste for Custards.*

Take half a Pound of Flour, six Ounces of Butter, the Yolks of two Eggs, three spoonfuls of Cream, these are to be all well mixed together, and to stand for one quarter of an Hour, and afterwards to be well worked together, and when used to be rolled out very thin.—Some make stiff Paste with boiling Water and Flour, sprinkling it with a little cold, to prevent its cracking.

*A stiff Paste for garnishing or to stand upright.*

Add some Flour to boiling Water until it comes to a good consistence, then add a little fine Sugar, this Paste will be fit for Cross-cuts, or upright Pieces.

*A Paste for Patty-pans, or Paste-royal.*

Let a Pound of Flour be well worked up with half a Pound of Butter, two Ounces of Sugar, and four Eggs.

*A Paste for a Venison Pastey.*

To four Pounds of Flour, take as many of Butter, which are to be rubbed into the Flour in pretty large bits, and very leisurely, and when it is come to the consistence of a Paste, let it be beaten with the Pastepin an Hour before it is used.—Some put in three or four Eggs.

*Another.*

In eight Pounds of Flour, work six of Butter, with four Eggs, to be made into a stiff Paste with cold Water.

*A very short good Paste.*

Let a Pound of Butter be broke into very small Pieces and worked into a quarter of a Pound of Flour, with the addition of six Spoonfuls of Water, and no more.

*A Savoury Veal Pye.*

Take a Breast of Veal, cut it into Pieces, season it with Pepper and Salt, lay it in your Crust, having first boiled



boiled six or eight Eggs hard, their Yolks to be put here and there in the Pye, fill your Dish almost full of Water, put on the Lid, and bake it well.

*To make a Savoury Lamb or Veal Pye.*

Make a good Puff-paste Crust, cut your Meat into Pieces, season it to your Palate with Pepper, Salt and Mace; lay it in your Dish with a few Lamb-stones and Sweetbreads seasoned, also some Oysters and Force-meat-balls, hard Yolks of Eggs, and the Tops of Asparagus two Inches long, first boiled green; put Butter all over the Pye, put on the Lid and set it in a quick Oven an Hour and a half, and then have ready the Liquor, made thus: Take a Pint of Gravy, the Oyster Liquor, a Gill of red Wine, and a little grated Nutmeg: Mix all together with the Yolks of two or three Eggs beat, and keep it stirring all one Way all the Time, when it boils, pour it into your Pie. Put on the Lid again. Send it hot to Table. You must make Liquor according to the size of your Pye.

*To make a Pigeon Pye.*

Make a Puff-paste Crust, cover your Dish, let your Pigeons be very nicely picked and cleaned, season them with Pepper and Salt, and put a good Piece of fine fresh Butter with Pepper and Salt in their Bellies; lay them in your Dish, with the Yolk of a hard Egg, and put as much Gravy as will almost fill the Dish, lay on the Top Crust, and bake it well. This is the best Way to make a Pigeon Pye; but the *French* fill the Pigeons with a very high Force-meat, and lay Force-meat-balls round the Inside, with Asparagus Tops, Artichoke Bottoms, Mushrooms, Truffles and Morels, and season high; but that is to be regulated according to different Palates.

*To make a Gibleet Pye.*

Take two Pair of Giblets nicely cleaned, put all but the Liver into a Sauce-pan, with two Quarts of Water, twenty Corns of whole Pepper, three Blades of Mace, a Bundle of sweet Herbs, and a large Onion. Cover them close, and let them stew very softly till they are quite tender; then have a good Crust ready, cover your Dish, lay a fine Rump-steak



at the Bottom, seasoned with Pepper and Salt ; then lay in your Giblets, and strain the Liquor they were stewed in ; season it with Salt, and pour it into your Pye, put on the Lid, and bake it an Hour.

*To make an Ox-Cheek Pye.*

First bake your Ox-Cheek as at other Times, but not too much, put it in the Oven over Night and then it will be ready the next Day, make a fine Puff-paste Crust, and let your side and top Crust be thick ; let your Dish be deep to hold a good deal of Gravy, cover your Dish with Crust, then cut off all the Flesh, Kernels, and Fat of the Head, with the Palate cut in Pieces, cut the Meat into little Pieces as you do for a Hash, lay in the Meat, take an ounce of Truffles and Morels and throw them over the Meat, the Yolks of six Eggs boiled hard, a Gill of pickled Mushrooms, but fresh ones are better ; put in a good many Force-meat-balls, a few Artichoke-bottoms, and Asparagus Tops, season your Pye with Pepper and Salt to your Palate, and fill the Pye with the Gravy it was baked in. If the Head be rightly seasoned when first sent to the Oven, it will want very little addition ; set on the Lid, and bake it. When the Crust is done, your Pye will be enough.

*To mak a Yorkshire Christmas Pye.*

First make a good standing Crust, let the Wall and Bottom be very thick ; bone a Turkey, a Goose, a Fowl, a Partridge, and a Pigeon, season them all very well, take half an Ounce of Mace, half an Ounce of Nutmegs, a Quarter of an Ounce of Cloves, and half an Ounce of black Pepper, all beaten fine together, two large Spoonfuls of Salt, mix these together. Open the Fowls down the Back bone, and season them ; first the Pigeon, the Partridge, the Fowl, the Goose, and then the Turkey, which must be large ; when you lay them in the Crust, close them so, as not to have the Appearance of being opened ; then have a Hare ready cased, and wiped with a clean Cloth. Cut it into Joints, season it, and lay it as close as you can on one Side, and on the other such wild Fowl as you can get. Season them well, and lay them close ; put



at least four Pounds of Butter into the Pye, then lay on your Lid, which must be a very thick one, and let it be well baked. It must have a very hot Oven, and will take at least four Hours.

*N. B.* This Crust will take a Bushel of Flour.

*To make a Goose Pye.*

Half a Peck of Flour will make the Walls of a Goose Pye, made as in the Receipts for a standing Crust. Raise your Crust just high enough to hold a large Goose; first have a pickled dried Tongue, boiled tender enough to peel, cut off the Root, bone a Goose, and a large Fowl; take half a Quarter of an Ounce of Mace beat fine, a large Tea-spoonful of beaten Pepper, three Tea-spoonfuls of Salt, mix all together, season your Fowl and Goose with it, then lay the Fowl in the Goose, and the Tongue in the Fowl, and the Goose in the same Form as if whole. Put half a Pound of Butter on the Top, and lay on the Lid. This Pye is delicious, either hot or cold, and will keep a great while. A Slice of this Pye, cut down a-crois, makes a pretty little Side-dish for Supper.

*To make a Venison Pasty.*

Take a Neck and Breast of Venison, bone it, season it with Pepper and Salt to your Palate. Cut the Breast in two or three Pieces; but do not cut the Fat off the Neck. Lay in the Breast and Neck End first, and then the other, that the Fat may remain whole; make a good rich Puff-paste Crust, to be pretty thick on the Sides of the Dish or Tin-pan, with a thick Lid. Cover the Dish, then lay in your Venison, and put in half a Pound of Butter, about a Nagin of Water, then close your Pasty and let it bake two Hours in a very quick Oven. In the mean Time set on the Bones of the Venison in two Quarts of Water, with two or three Blades of Mace, an Onion, a little Piece of Crust baked crisp and brown, a little whole Pepper, cover it close, and let it boil softly over a slow Fire, till above half is wasted, then strain it off. When the Pasty is taken out of the Oven, pour in the Gravy.

— When



When your Venison is not sufficiently fat, take the fat of a Loin of Mutton, and steep it in a little rap Vinegar and red Wine for twenty-four Hours, to be laid uppermost in the Pasty, which is then to be closed, and baked in a quick Oven, if a large Pasty it will take three Hours. In order to have it eat very tender, wash it in warm Milk and Water, to be well dried with Cloths, then rubbed with Vinegar and hung in the Air. You may keep your Venison a Fortnight, provided you keep it free from Moisture by Cloths, dusting it with ground-Ginger, and when you use it, let it be dipped in Water just warm, to be dried before you season for your Pasty.

The Shoulder makes a pretty Pasty boned, and helped as above with Mutton Fat.

A Loin of Mutton makes a fine Pasty: Take a large fat Loin of Mutton, let it be hung up for four or five Days, then bone it, leaving the Meat as whole as you can, lay the Meat twenty four Hours in half a Pint of red Wine, and half a Pint of rap Vinegar, then take it out of the Pickle, and order it as you do a Pasty, and boil the Bones in the same Manner as you do for Gravy.

*To make an elegant savoury Pye.*

First make a fine Puff-paste, cover your Dish with the Crust, and make a Force-meat thus: Take a Pound of Veal, and a Pound of Beef Sewet, cut them small, and beat them fine in a Mortar; season it with a small Nutmeg grated, a little Lemon-peel shred fine, a few sweet Herbs, a little Pepper and Salt, just enough to season it, the Crumb of a Penny loaf rubbed fine; mix it up with the Yolk of an Egg, make one-third into Balis, and the rest lay round the Sides of the Dish. Get two fine large Veal Sweet-breads, cut each into four Pieces; two Pair of Lamb-stones, each cut in two, twelve Cocks Combs, half an Ounce of Truffles and Morels, four Artichoke-bottoms, cut each in four Pieces, a few Asparagus Tops, some fresh Mushrooms, and some pickled; put all together in your Dish.

Lay in first your Sweetbread, then the Artichoke-bottoms, the Cocks Combs, the Truffles and Morels,



then the Asparagus, the Mushrooms, and the Force-meat-balls. Season the Sweet-breads with Pepper and Salt; fill your Pye with Water, and put on the Crust. Bake it two Hours.

*To make a Carp Pye.*

Take a large Carp, scale, wash, and gut it clean; take an Eel, boil it just a little tender, pick off all the Meat, and mince it fine, with an equal Quantity of Crumbs of Bread, a few sweet Herbs, a little Lemon-peel cut fine, a little Pepper, Salt, and grated Nutmeg, an Anchovy, half a Pint of Oysters parboiled, and chopped fine, the Yolks of three hard Eggs cut small, and rolled up with a Quarter of a Pound of Butter, then fill the Belly of the Carp. Make a good Crust, cover the Dish, and lay in your Carp; save the Liquor you boil your Eel in, put in the Eel Bones, boil them with a little Mace, whole Pepper, an Onion, some sweet Herbs, and an Anchovy. Boil it till there is about half a Pint, strain it, add to it a Quarter of a Pint of white Wine, and a Lump of Butter mixed in a very little Flour, boil it up, and pour it into your Pye. Put on the Lid, and bake it an Hour in a quick Oven: If there be any Force-meat left after filling the Belly, make Balls of it, and put into the Pye. If you have not Liquor enough, boil a few small Eels for the purpose.

*To make a Sweet Egg Pye.*

Make a good Crust, cover your Dish with it, then have ready twelve Eggs boiled hard, cut them in Slices, and lay them in your Pye; throw in half a Pound of Currants, clean washed and picked; then beat up four Eggs well, and mix with half a Pint of white Wine, grate in a small Nutmeg, make it pretty sweet with Sugar. You are to mind to lay a Quarter of a Pound of Butter between the Eggs, then pour in your Wine and Eggs, and cover your Pye. Bake it half an Hour, or till the Crust is done.

*To make an Orangeado Pye.*

Make a good Crust, lay it over your Dish, take two Oranges, boil them with two Lemons till tender, in



in four or five Quarts of Water. In the last Water, of which there must be about a Pint, add a Pound of Loaf-Sugar, boil it, take the Lemons out and slice them into your Pye, then pare twelve Pippins, core them, and give them one boil in the Syrup; lay them all over the Orange and Lemon, pour in the Syrup, and pour on them some Orangeado Syrup. Cover your Pye, and bake it in a slow Oven half an Hour.

*To make Mince Pies the best Way.*

Take three Pounds of Sewet shred very fine, and chopped as fine as possible, two Pounds of Raisins stoned and chopped fine, two Pounds of Currants, nicely picked, washed, rubbed, and dried at the Fire, half a Hundred of fine Pippins, pared, cored, and chopped small, half a Pound of fine Sugar pounded fine, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, two large Nutmegs, all beat fine; put all together into a great Pan, and mix it well together with half a Pint of Brandy, and half a Pint of sweet white Wine; put it down close in a Stone-pot, and it will keep good four Months. When you make your Pies, take a little Dish, something bigger than a Soup-plate, lay a very thin Crust all over it of Puff Paste, lay a thin Layer of Meat, and then a thin Layer of Citron cut very thin, then a Layer of Mince-meat, and a thin Layer of Orange-Peel cut thin, over that a little Meat; squeeze half the Juice of a Seville Orange, or Lemon, and pour in three Spoonfuls of red Wine; lay on your Crust, and bake it nicely. These Pies eat finely cold. If you make them in little Patties, mix your Meat, and Sweet-meats accordingly observe the Patties are to be buttered, and Puff-Paste laid over them before your Mince-meat is put in, and to be covered with the same, and to be taken out of the Patties before they are served up. If you chuse Meat in your Pies, parboil a Neat's-Tongue, peel it, and chop the Meat as fine as possible, and mix with the rest; or two Pounds of the Inside of a Sirloin of Beef boiled.



*To make Lent Mince Pyes.*

Six Eggs boiled hard and chopped fine, twelve Pippins pared and chopped small, a Pound of Raisins of the Sun stoned, and chopped fine, a Pound of Currants washed, picked, and rubbed clean, a large Spoonful of fine Sugar beat fine, an Ounce of Citron, an Ounce of candied Orange, both cut fine, a Quarter of an Ounce of Mace and Cloves beat fine, and a large Nutmeg beat fine; mix all together with a Gill of Brandy and a Gill of sweet white-Wine. Make your Crust good, and bake it in a cool Oven. When you make your Pye, squeeze in the Juice of a *Seville* Orange, and put a Glass of red Wine.

*A Carp Pye.*

Bleed your Carp at the Tail, open the Belly, draw and wash out the Blood with a little Claret, Vinegar, and Salt, and save it, then season your Carp with savoury Spice and sweet Herbs shred, and lay it in the Pye with a Pint of large Oysters, pour Butter over it and close the Pye; when it is baked, pour in a Fish Lear, with the Blood and Claret mixed with it.

*An Eel Pye.*

After your Eels are cut in Pieces, season them with Pepper, Salt, and savory Spice; then raise your Pye, make a Force-meat of Fish, and put a Layer of it in the Bottom; then lay in your Eels, with some Water, put over them a Layer of Butter; lid your Pye, and bake it in a gentle Oven.

*A Pike Pye.*

Lard your Pike with Eels, make Force-meat of the Flesh of Carp, some Mushrooms, Chives, and Parsley, seasoned with Pepper, Salt, Spice, a Piece of fresh Butter, and the Yolks of two Eggs; shred all these very small together, and put in the Body of your Pike; raise your Pye, and garnish the Bottom of it with fresh Butter; lay in your Pike, having cut it in two, and season it with Pepper and Salt; then put a Layer of Butter on the Top, lid your Pye, and bake it in a gentle Oven: When it is baked cut it open, take the Fat off, and pour in a Ragoo of Crawfish Tails, the



the Milts of Fish, Truffles, and Mushrooms, to serve it for the first Course.

*A Trout Pye.*

Lard your Trouts with Eels, and cut off their Heads; then raise your Pye, and lay a Layer of fresh Butter, in the Bottom of it; then make a Farce of Trouts, Mushrooms, Truffles, Parsley, Chives, and fresh Butter; season it with Salt and Pepper, the Yolks of two raw Eggs, and Spices; then stuff the Bellies of your Trouts with it; season your Trouts with Salt and Pepper, lay them in your Pye, and cover them with good fresh Butter; lid your Pye, and bake it in a gentle Oven.

*A Gurnet Pye.*

Gut your Gurnets, keep the Livers, and cut off their Heads, lay some fresh Butter in the Bottom of your Pye. Make a Farce with the Flesh of two Gurnets, some Mushrooms, Truffles, Parsley, Chives, and fresh Butter, seasoned with Salt, Pepper, Herbs and Spices: Shred the whole well together, cover your Butter at the Bottom of your Pye with some of this Farce; then lay in the Gurnets, putting some of the Farce between every two of them: Strew over them some Salt, Pepper, savoury Herbs and Spices; cover them with Butter, lid your Pye, and set it in the Oven. Pound the Livers of your Gurnets with an Anchovy; take some Cullis of Craw-fish, mix your pounded Livers well with it, and strain them through a Sieve. Set this over a Stove to heat it, and when your Gurnet Pye is baked, cut it open, take off all the Fat, put in your Crawfish Cullis, and send it hot for the first Course.

*A Salmon Pye.*

Make Puff-paste, and lay in the Bottom of your Dish; then take the Middle-piece of Salmon, season it high with Salt, Pepper, Cloves, and Mace, cut it into three Pieces; then lay a layer of Butter, and a layer of Salmon, until it is laid all out; then make Force-meat of an Eel, and chop it fine with the Yolks of hard Eggs, two or three Anchovies, Marrow and sweet Herbs, a little grated Bread, a few Oysters;



lay them round your Pye, and on the Top, season with Salt, Pepper, and other Spices as you like. Melt Butter according to your Pye; take a Lobster, boil it, pick out all the Flesh, chop it small, bruise the Body, mix it well with the Butter, and pour it over your Salmon, put on the Lid and bake it well.

*A Shrimp Pye.*

Take a Quart of picked Shrimps; if they are very salt, season them only with Cloves and Mace, but if they want Salt, shred two or three Anchovies very fine, and mix them with the Spice, and season the Shrimps; you may make a good Crust, because they do not want much baking; put a pretty deal of melted Butter over them, one Glass of white wine, and set it in the Oven. Where Shrimps are to be had, this is not an expensive but a very delicious Dish. You may make a Pye of Prawns after the same Manner.

*A very good Fish Pye.*

Take Soles, or thick Flounders, gut and wash them, and just put them in scalding Water to get off the black Skin, then cut them into Scollops, or indented, so that they will join and lie in the Pye as if they were whole; have your Dish in Readiness, with Puff-paste in the Bottom, and a Layer of Butter on it; then season your Fish with a little Pepper and Salt, Cloves, Mace, and Nutmeg, and lay them in your Dish, joining the Pieces together as if the Fish had not been cut; then put in Force-meat-Balls made with Fish, Slices of Lemon with the Rind on, whole Oysters, Yolks of hard Eggs; then lid your Pye and bake it; when it is drawn, make a Caudle of Oyster-liquor and white-Wine thickened up with Yolks of Eggs, and a Bit of Butter, serve it hot.

*A Smelt Pye.*

Scale, gut, and wash your Smelts; then put a Paste at the Bottom of your Dish, lay over some Butter, Salt, Pepper, sweet Herbs, fine Spice, Mushroom's, Parsley, and Chibbols cut small, then put upon it your Smelts; close your Pye, and wet the Lid with a Feather dipt in the Yolk of Eggs, and let it bake in a slow Oven an Hour; when baked open it, take off the Fat; put in it a little Cullis of Crawfish, or other Cullis, or some



some Essence of Ham, or melted Butter, Gravy, and white Wine, and serve it up hot for the first Course.

*A Roach Pye.*

Cut off their Heads, and gut them, reserve their Livers, put some fresh Butter in the Dish, on the Bottom Crust, or a Hash made with the Flesh of two Roaches, some Truffles, Mushrooms, Parsley, and Chibbols, seasoned with Pepper, Salt, &c. minced together; place your Roaches upon it, put some fresh Force-meat-balls between your Roaches; put Butter over all and close it, and let it bake an Hour and a Half; in the mean Time, pound the Livers of your Roaches with an Anchovy, and put to it a Cullis of Crawfish, or other Cullis, and put it over the Fire for a small Time, and then strain the Whole, and keep it warm; when the Pye comes out of the Oven, take off the Fat, and put in your Cullis, with the Juice of a Lemon, and serve it up for a first course.

*A Flounder, or Plaice Pye.*

When they are drawn and washed, cut off their Fins, and score them, then season them with Salt, Pepper, Nutmeg, and Mace; mince some Leeks very small, and strew them over the Bottom of the Pye; then lay on your Flounders, and lay on them the Meat of the Tails and Claws of Lobsters, cut into small Pieces, the Yolks of hard Eggs, and Onions; then lay on Butter, close up your Pye and bake it; when it is done, put into it white Wine, with the Meat of the Body of a Lobster, the Yolk of an Egg, and some drawn Butter; shake these together in the Pye, and serve it up hot.

*A Mullet Pye.*

Take some Mulletts, scale, draw, wash, and dry them, then season them, and make a Pudding for them, with grated Bread, fresh Eel, minced, and sweet Herb, the Yolks of hard Eggs, Anchovies all minced small; put this into the Bellies of the Mulletts, if you keep them whole, or else cut them in four Pieces, and season them with Pepper, and Nutmeg, and lay them in your Pye, and make Balls of your Farce; then lay



them upon the Pieces of Mullet, and lay also Prawns or Cockles, large Mace, with Butter, and close up your Pye; when it is baked, stick the Lid with Lozenges, Cuts of Paste, or other Garnishes; fill it up with beaten Butter, and garnish it with Slices of Lemon.

*A Lear for savoury Pyes.*

Take a proper Quantity of Claret, Gravy, and Oyster Liquor, boil a Faggot of sweet Herbs, two or three Anchovies and an Onion; thicken it with browned Butter, and pour it into your savoury Pies, when it is wanted.

*A Lear for Fish Pies.*

Get Claret, white Wine, Anchovies, and Oyster-liquor, put to them some drawn Butter, and when the Pies are baked, pour it in with a Funnel.

*A Lear for Pasties.*

Having got the Bones of the Meat of which the Pasty is to be made, cover them with Water, and bake them with the Pasty, and when it comes out, strain the Liquor, and put it into the Pasty.

*A young Rook Pye.*

Take what Number of Rooks you think proper, flay them, then put a Crust at the Bottom of your Dish, with a good deal of Butter and Force-meat Balls, then season the Rooks with Pepper, Salt, Cloves, Mace, Nutmeg, put them into your Dish, pour in some of the Liquor they were boiled in, and lid it; when baked, cut it open, and skim off the Fat; warm and pour in the Remainder of the Liquor they were par-boiled in, if your Pye wants it. You may put Force-meat in their Bodies.

*A Beef Pasty.*

Take a small Rump, or Sirloin of Beef, bone it, beat it very well with a Rolling-pin; then, to five Pounds of this Meat take two Ounces of Sugar, rub it well in, and let it lie for twenty-four Hours; then either wipe it clean, or wash it off with a little Claret, and season it high with Salt, Pepper and Nutmeg, put it into your Pasty, and lay over it a Pound of Butter; close up the



the Pasty, and bake it as much as Venison. Put the Bones in a Pot with just as much Water as will cover them, to be baked to make Gravy, and when the Pasty is drawn, if it wants Liquor, put in of this Gravy.

*Petit Patties of Oysters.*

Provide as many Oysters as you would make Patties, then mince the Milts and Flesh of Carps, Tench, Pikes, and the Flesh of Eels; season all this with Pepper, Salt, pounded Cloves, and white Wine; wrap up your Oysters in it, of which only one is to be put in each Patty, with a little fresh Butter. Bake them and serve them hot, either as a side Dish or garnish.

*A Pye for a Breast of Veal.*

Parboil your Veal, and take out all the long Bones, and chop the Briscuit in Pieces, then shred some savoury Herbs and a little Lemon-peel together, and beat some Cloves, Mace, Nutmeg, and Pepper, and mix some Salt with the Herbs and seasoning, then strew it over your Meat, and break upon it the Yolks of three Eggs, rub all well together; make a good Crust, and put in the Bottom of your Pye some Slices of thin Bacon, and Pieces of Butter, and then put in a Row of Veal, and a Row of Oysters, till your Pye is full, and then put in two Anchovies minced, parboil a Veal Sweet-bread and throw it into cold Water, then slice it, but not too thin, and brown it in a little Butter, and lay it on the Upper-part of your Pye; shake in a little Flour as you fill it, put in half a Pint of good Gravy, and when it is baked, put in the Juice of a Lemon and a Spoonful of white Wine; then shake it well together and serve it up. You may add hard Eggs if you please.

*A Palate Pye.*

Take six Ox Palates, six Sheeps Tongues, six Sweet-breads, half boil the Tongues and Palates, and then blanch them, and cut them into Slices, parboil the Sweet-breads, and slice them long-ways, then take a Pound of good Sausage Meat of fresh Pork, and season



it all together, with half an Ounce of Cloves and Mace, three Quarters of an Ounce of Pepper, all beaten fine, and Salt to your Taste, then put it into your Pye with half a Pound of Butter over the Meat, and when baked, put in Anchovy-sauce, made with white Wine and Gravy. You may, if you fancy it, put in some Mushrooms, Parsley, Chibbols, and Shalots cut small with Force-meat Balls.

*Calves Foot Pye.*

Bone your Feet, and shred them small, with as much Beef-sewet as Meat; put in a Glas of white Wine, a Lemon sliced; season with Cloves, Mace, Cinnamon, Salt, half a Pound of Currants, a Quarter of a Pound of Sugar, and lay candied Orange and Citron-peel sliced upon the Top.

*To make Calf Chaldron Pye.*

Get a Calf's Chaldron, parboil it, and set it by to cool; and when it is cold, chop it very fine with half a Pound of Marrow; season it with Salt, beaten Cloves, Mace, Nutmeg, a little Lemon-peel shred small; add also the Juice of half a Lemon, and mingle all together. Then make a Piece of Puff-paste, and lay a Leaf of it in a Dish of a convenient Bigness; put in your Meat, cover it with another Leaf of the same Paste, and bake it: As soon as it is drawn, open it, and squeeze in the Juice of two or three Oranges; stir all well together, cover your Pye again, and let it be served up.

*An Umble Pye.*

Get the Umbles of a Deer, parboil them, clear off all the Fat from them, taking something more than the Weight of Beef Sewet, and shred it together; then add half a Pound of Sugar, season with Salt, Cloves, Mace, and Nutmeg; half a Pint of Claret, a Pint of Canary, and two Pounds of Currants washed and pickled; mix all well together, and bake them in Puff or other Paste.

*A Battalia Pye.*

You must take four tame Pigeons trussed, and four Ox-Palates well boiled, blanched and cut into small Pieces; also six Lambs Stones, as many Veal Sweet-breads,



bread, cut in Halves, and parboiled, twenty Cocks Combs boiled and blanched, the Bottoms of four Artichokes, a Pint of Oysters parboiled and bearded, and the Marrow of three Bones; seasoning all with Mace, Nutmeg, and Salt: Afterwards lay your Meat in a Coffin of fine Paste, proportionable to your Quantity; put half a Pound of Butter upon it, and a little Water into the Pye, before it be set in the Oven: Let it stand in the Oven an Hour and a Half; then having drawn it, pour out the Butter at the Top of the Pye, and put into it a Layer of Gravy, Butter, and Lemons, and serve it up.

*To make an Olio Pye.*

Make your Crust ready, then take the thin Collops of a Leg of Veal, as many as you think will fill your Pye. Hack them with the Back of a Knife, and season them with Salt, Pepper, Cloves and Mace; wash over your Collops with a Bunch of Feathers dipped in Eggs, and have in Readiness a good Handful of sweet Herbs shred small; the Yolks of eight hard Eggs minced, and a few Oysters parboiled and chopped, some Beef Sewet shred very fine; mix these together, and strew them over your Collops, and sprinkle a little Orange Flower Water over them, and roll the Collops up very close, and lay them in your Pye, strewing the Seasoning over what is left, put Butter on the Top, and close up your Pye. When it comes out of the Oven, have ready some Gravy hot and pour into your Pye, with an Anchovy dissolved in the Gravy, pour it in boiling hot; you may put in Artichoke-Bottoms and Chesnuts, if you please. You may leave out the Orange-Flower Water, if you do not like it.

*A Neat's Tongue Pye.*

Boil your Tongues till about half done; blanch and slice them, and season them with Pepper, Salt, Cloves, Mace, and Nutmeg, with some Force-meat Balls, sliced Lemons and Butter, and close your Pye; when it is baked take a Pint of Gravy, with Sweetbreads, Palates, and Cocks Combs tossed up, and pour them into the Pye.



*A Lamb's Stone and Sweetbread Pye.*

Boil, blanch, slice, and season them with Pepper, Salt, Cloves, Mace, and Nutmeg, and lay them in the Pye with sliced Artichoke Bottoms; butter and close the Pye, and pour in your Gravy.

*An Udder Pye.*

Lard an Udder with large Lardoons, seasoned with Pepper, Nutmeg, Cloves, and Mace; boil it till it is tender, let it stand till it is cold; but first season it with Salt, and the former Spices; lay some Slices of Veal in the Bottom of your Pye, season them; lay the Udder upon them; then Slices of Veal seasoned, and on them Slices of Butter; close up your Pye, bake it and liquor it with clarified Butter, if you design to use it cold; but if hot, put in white Wine, Gravy, and Butter well beaten up together and heated.

*Fried Patties.*

Cut half a Pound of a Leg of Veal very small, with six Oysters, put the Liquor of the Oysters to the Crumb of a Penny Loaf, mix them together with a little Salt, put it in a Tossing-pan, with a Quarter of a Pound of Butter, and keep it stirring for three or four Minutes over the Fire, then make a good puff Paste, roll it out, and cut it in little Bits about the Size of a Crown Piece, some round, square, and three-cornered, put a little of the Meat upon them, and lay a Lid upon them, turn up the Edges as you would a Pastry, to keep the Gravy in, fry them in a Panful of Hogs-lard; they are a pretty Corner Dish for Dinner or Supper: If you want them for Garnish to a Cod's-Head, put in only Oysters; they are very pretty for a Calf's-Head Hash.

*Petit Patties for garnishing of Dishes.*

Make a short Crust, roll it thick, make them about as big as the Bowl of a Spoon, and about an Inch deep; take a Piece of Veal, as big as your Fist, as much Bacon and Beef-sweet, shred them all very fine, season them with Pepper, Salt, and a little sweet Herbs; put them into a little Stew-pan, keep them turning about, with a few Mushrooms chopped small, for eight or ten Minutes; then fill your Petit Patties, and cover them



them with some Crust. Colour them with the Yolk of an Egg, and bake them. Sometimes fill them with Oysters for Fish, or the Melts of the Fish, pounded and seasoned with Pepper and Salt. Fill them with Lobsters, or what you fancy. They make a fine Garnishing, and give a Dish a fine Look. If for a Calf's-Head, the Brains seasoned are most proper, and some with Oysters.

*Sweet Patties.*

Take the Meat of a boiled Calf's-Foot, two large Apples, and one Ounce of candied Orange, chop them very small, grate half a Nutmeg, mix them with the Yolk of an Egg, a Spoonful of French Brandy, and a Quarter of a Pound of Currants clean washed and dried, make a good puff Paste, roll it in different Shapes, to be filled with the above; you may either fry or bake them.

They are a pretty Side Dish for Supper.

*To make Apple Fritters.*

Pare the largest baking Apples you can get, take out the Core with an Apple Scooper, cut them in round Slices, and dip them in Batter, made as for common Fritters, fry them crisp, serve them up with Sugar grated over them, and Wine Sauce in a Boat.

*To make an Apple Pye*

Make a pretty rich Puff-paste to be laid round the Sides of your Dish, pare, quarter, and core your Apples, then lay in one half of them to be covered with half the Sugar, some Lemon-peel grated or shred fine, and a few Cloves, then the remainder of your Fruit and Sugar, and some Syrup prepared by boiling the Peels and Cores in Water with some Sugar, which when brought to a Consistence put into your Pye, and cover it for baking. When to be made very nice put in some Citron and candied Orange, with the Addition of Cyder, particularly, when your Fruit has been long pulled. The taking the Cores out with a Piercer or Scoop, and slicing the Apples thin, has a pretty Effect.



Others do no more than take the Cores out with the Piercers, filling the Vacancy with Sugar, and peel the Apples, laying them whole in their Dish, and when the Rind of the Fruit is so tender as to dissolve in the baking, they do not take it off. The Sugar by this contrivance is very equally distributed in the Pye, and finely meliorates the Apples.

Thus make a Pear Pye: Some chuse to butter their Pyes when they come out of the Oven; or beat up the Yolks of two Eggs with half a Pint. of Cream, and a little Nutmeg, sweetened with Sugar, to be mixed with the Fruit; then cut the Crust in little three corner Pieces, and stick over the Pye, so send it to Table.

*To bake Apples whole.*

Put your Apples into an earthen Pan, with a few Cloves, and a little Lemon-peel, some coarse Sugar, a Glass of red Wine; put them into a quick Oven, and they will take an Hour baking.

*To stew Pears.*

Pare six Pears, and either quarter, or do them whole; they make a pretty Dish with one whole, and the others cut in Quarters, and the Cores taken out; lay them in a deep earthen Pot, with a few Cloves, a Piece of Lemon-peel, a Gill of red Wine, and a Quarter of a Pound of fine Sugar: If the Pears are very large they will take half a Pound of Sugar, and half a Pint of red Wine. Cover them close with brown Paper, and bake them till they are enough.

Serve them hot or cold, just as you like them, and they will be very good with Water in the Place of Wine.

*To stew Pears in a Sauce-pan.*

Put them into a Sauce-pan with the Ingredients as before. Cover them, and do them over a slow Fire; when they are enough take them off.

*To stew Pippins whole.*

Take twelve Golden-pippins, pare them, put the Parings into a Sauce-pan, with Water enough to cover them;



them, a Blade of Mace, two or three Cloves, a Piece of Lemon-peel, let them simmer till they are just enough to stew the Pippins in, then strain it, and put it into the Sauce-pan again, with Sugar enough to make it like a Syrup; then put them in a Preserving-pan, or clean Stew-pan, or large Sauce-pan, and pour the Syrup over them. Let there be sufficient to stew them in; when they are enough, which you will know by the Pippins being soft, take them up, lay them in a little Dish with the Syrup; when cold, serve them up; or hot, if you chuse it.

*To make Kickshaws.*

Make Puff-paste, roll it thin, and if you have any Moulds, work it in them, make them up with preserved Pippins. You may fill some with Gooseberries, or Raspberries, or what you please; then close them up, either bake or fry them; throw grated Sugar over them, and serve them up.

*To make a Cherry Pye.*

Make a good Crust, lay a little round the Sides of your Dish, throw Sugar at the Bottom, and lay in your Fruit and Sugar at Top. A few red Currants do well with them; put on your Lid, and bake them in a slack Oven.

Make a Plumb Pye the same Way, and a Gooseberry Pye. If you would have it red let it stand a good while in the Oven. A Custard is very good with the Gooseberry Pye.

*Tort de May.*

Make Puff-paste, and lay round your Dish, then lay a Layer of Biscuit, and a Layer of Butter and Marrow, and then a Layer of all sorts of Sweet-meats, or as many as you have, and so do till your Dish is full; then boil a Quart of Cream, and thicken it with four Eggs, and a Spoonful of Orange-flower Water. Sweeten it with Sugar to your Palate, and pour over the rest. Half an Hour will bake it.

*To make Orange or Lemon Tarts.*

Take six large Lemons, and rub them very well with Salt, and put them in Water for two Days, with a Handful



a Handful of Salt in it; then change them into fresh Water every Day (without Salt) for a Fortnight, then boil them for two or three Hours till they are tender, then cut them into half Quarters, cutting them three Corner-ways, as thin as you can; then take six Pippins pared, cored, and quartered, and a Pint of fair Water. Let them boil till the Pippins break; put the Liquor to your Orange or Lemon, and half the Pulp of the Pippins well broken, and a Pound of Sugar. Boil these together a Quarter of an Hour, then put it in a Gallipot, and squeeze an Orange in it: If it be Lemon-Tart squeeze a Lemon; two Spoonfuls are enough for a Tart: Your Patty-pans must be small and shallow. Put fine Puff-paste, and very thin; a little while will bake it. Just as your Tarts are going into the Oven, with a Feather, or Brush, do them over with melted Butter, and then sift double refined Sugar over them; this is a pretty Iceing on them.

*Orange loaves*

Cut a Hole in the top of some Seville Oranges and take out all the Pulp, and as much of the White as you can without breaking the Rind, then shift them in different boiling Waters till all the bitterness is taken off, and they are quite tender, then wipe them dry, and take a Pound of Loaf Sugar (or in proportion to your Oranges) and boil it in a Quart of Water, and scum it clean, put your Oranges in it, and let them boil a little, and stand in the syrup a whole day, then take the Yolks of Eggs well beaten, some Naples Biscuits, some Cream, grated Bread, Orange peel grated, some Butter, and a little sweet white-Wine, in proportion to the number of Oranges; mix all these together, and sweeten them to your taste, thicken it over the Fire, and fill your Oranges with it, and bake them, and for Sauce use Butter, sweet white Wine and Sugar.

*To make different Sorts of Tarts or fine Torts.*

If you bake in Tin Patties they must be buttered, and a thin Crust laid all over them, as the Tarts are to be taken out of the Patties when served up, but should you



you make use of a China or Glass Dish no more than a Cover is to be made. The Bottoms of whatever you use, are to be first strewed over with fine Sugar, on which you are to lay your Fruit, viz. Plumbs or Cherries, and some of the same Sugar to be strewed over the Fruit, then the Cover is to be laid on, to be baked in a slow Oven. The beaten Paste is fittest for sweet Tarts. Apples, Pears, Apricots, &c. the two first are to be pared, cut into Quarters, and when the Core is taken out, and to be quartered again, they are then to be put down in a Sauce-pan with as much Water as will just cover them, with a good Piece of Lemon-peel, to simmer on a slow Fire until the Fruit is tender and no more. Just before you put them in the Oven, pour over each a Tea-spoonful of Lemon-juice and three of the Liquor the Fruit was boiled in, you are then to set on their Lids and bake them in a slow Oven.—Apricots are to be done the same Way, except in the Use of the Lemon-juice.

The Tarts that are of preserved Fruit, if made in China or Glass Dishes, require no more than a Lid to be laid over them, which is to be moulded and pierced for the Purpose, and previously baked in a cool Oven to keep it of a fine Colour. This Tort may be frequently sent to Table unless some unlucky Hand seize and devour it. Some provide large Patties the Size they would have their Tarts, these they butter and lay over with a thin Sugar Paste, shaping and ornamenting the Lids, to be baked in a very cool Oven.

*To make Pancakes,*

Take a Quart of Milk, beat in six or eight Eggs, leaving half the Whites out, mix it well till your Batter is of a fine Thickness. You must observe to mix your Flour first with a little Milk, then add the rest by degrees; put in two Spoonfuls of beaten Ginger, a Glass of Brandy, a little Salt, stir all together; make your Stew-pan very clean, put in a Piece of Butter as big as a Walnut, then pour in a Ladleful of Batter, which will make a Pancake, moving the Pan round that the Batter may spread over the Pan; shake the Pan  
and



and when you think that Side is enough tofs it, if you cannot turn it cleverly ; and when both Sides are done lay it in a Dish before the Fire, and so do the rest. You must take Care they are dry ; when you send them to Table strew a little Sugar over them.

*To make fine Pancakes.*

Take half a Pint of Cream, half a Pint of sweet white Wine the Yolks of eighteen Eggs beat fine, a little Salt, half a Pound of fine Sugar, a little beaten Cinnamon, Mace, and Nutmeg ; then put in as much Flour as will run thin over the Pan, and fry them in fresh Butter. This Sort of Pancake will not be crisp, however very good.

*A third Sort, called a Quire of Paper.*

Take a Pint of Cream, six Eggs, three Spoonfuls of fine Flour, three of Sack, one of Orange Flour Water, a little Sugar, and half a Nutmeg grated, half a Pound of melted Butter almost cold ; mingle all well together and butter the Pan for the first Pancake ; let them run as thin as possible ; when they are just coloured they are enough : And so go on.

*To make a Pupton of Apples.*

Pare some Apples, and take out the Cores, put them into a Skillet, to a Quart-mugful and heaped, of the cut Apples, put in a Quarter of a Pound of Sugar, and two Spoonfuls of Water. Do them over a slow Fire, keep them stirring, add a little Cinnamon ; when it is quite thick, and like a Marmalade, let it stand till cool. Beat up the Yolks of four or five Eggs, and stir in a Handful of grated Bread, and a Quarter of a Pound of fresh Butter ; then form it into what Shape you please, and bake it in a slow Oven, and then turn it upside down on a Plate for a Second Course.

*To make Cream Pancakes.*

Take the Yolks of two Eggs, mix them with half a Pint of good Cream, two Ounces of Sugar, rub your Pan with Lard, and fry them as thin as possible, grate Sugar over them, and serve them up hot.

*To make Clary Pancakes.*

Beat three Eggs with three Spoonfuls of fine Flour, and a little Salt, exceeding well, mix them with a Pint  
of



of Milk, and put Lard into your Pan, when it is hot, pour in your Batter as thin as possible, then lay in your Clary-leaves, and pour a little more Batter thin over them, fry them a fine brown, and serve them up.

*Orange Tarts.*

You must take *Seville* Oranges, grate a little of the outside Rind, squeeze out the Juice into a Dish, throw the Peels into Water, change it very often for two Days, then set a Sauce-pan of Water on the Fire, let it boil, and put in your Oranges, boil them in two Waters to take off the Bitterness; when they are tender, take them out, and dry them well, beat them in a Mortar very fine; then take their Weight of double-refined Sugar, boil it to a Syrup, skimming it very clean; then put in your Pulp, and boil it altogether until it is clear, and let it stand to be cold; having your Tarts ready, fill them with it, putting in the Juice; then lid and bake them in a quick Oven.

*An Almond Tart.*

Take half a Pound of blanched Almonds, and beat them very fine with Orange Flower Water; then put to them a Pint of very thick Cream, two large *Naples* Biscuits grated, five Yolks of Eggs, and about half a Pound of fine Sugar, garnish your Dish with good Paste, and put in these Materials, and lay Slips of Paste in Diamonds cross the Top; let it be baked in a gentle Oven, and afterwards stick Slips of candied Citron in each Diamond.

*Pippin Tarts.*

Having two small Oranges, pare them thin, and boil them in Water till they be tender, then shred them small, and pare twenty Pippins, quarter and core them, and put them to as much Water as will boil them till they are enough, then put in half a pound of white sugar, and take the Orange-peel that is shred, and the Juice of the Oranges, and let them boil till they are pretty thick, then set them by to cool; make up your Tarts, with the Ingredients, bake them in an Oven moderately hot; set them by for Use.



*A Gooseberry Tart.*

Having prepared your Crust for your Patty-pans, sheet the Bottoms, and strew them over with Powder-sugar, then take green Gooseberries, and fill your Tarts with them, laying them in one by one, a Layer of Gooseberries and a Layer of Sugar, so close your Tarts, and bake them in a quick Oven, and they will be green and very clear.

*Set Custards.*

Set to boil over the Fire a Quart of Cream, with some broad Mace; when it is boiled set it to cool, then take six Eggs with half the Whites, beat them very well, and put in a Spoonful of Orange-flower-water, or Rose-water, and put in a Pound of Sugar; harden the Crust in the Oven, stuff the Corners with brown Paper, and prick the Bottoms with a small Pin to prevent them rising in Blisters, when you set them and fill them, and when they are enough set them by for Use.

*To make Custards.*

To one Quart of Cream boiled with a little Mace, and Cinnamon, put the Yolks of fourteen Eggs well beaten with a little Cream, when it is a little cold put in the Eggs and let it thicken over the Fire, and then take it off till it be cold, then strain the Spices off from it, and put in a little sweet white-Wine, and as much Sugar as you think fit till it is cold, then strain the Spices off from it, and put in a little sweet white-Wine, and as much Sugar as you think fit; then put into Coffee Dishes for baking; you must take Care not to let them boil in the Oven.

*Rice Custard.*

Take a Quart of Cream, and boil it with a Blade of Mace; then put to it boiled Rice, well beaten with your Cream; put them together, and stir them well all the while it boils on the Fire; and when it is enough take it off, and sweeten it to your Taste, and put in a little Rose-water; let them be cold, and serve them.

*An Orange Custard.*

Take the Juice of two Seville Oranges, with a little of the Peel grated very fine, and put as much Sugar to it.



it as will make it sweet, give it a Boil, strain it, and have ready half a Pint of Cream boiled with a little Nutmeg, Mace, and Cinnamon, and the Whites of three Eggs, beat them all together, and serve it in what you please.

#### *A Quince Pye.*

Take preserved Quinces, freed from both Parings and Cores, make a Syrup with Water boiled up with fine Sugar; then take as much of it as the Weight of the Quinces you intend to put in your Pye, and put it into a Preserving-pan; boil it, skim it, and then put in your Quinces; let them boil till they be well cleared, then lay them into your Pye, in Halves or Quarters; make your Pye round with a cut Lid, put in more Sugar, close it up, bake it, and put in your Syrup, and so ice it.

#### *A Rice Pye.*

Boil half a Pound of Rice in Water, and afterwards in Milk, till it is as thick as Oatmeal Pudding; then set it by to cool, and beat in five Eggs, leaving out half the Whites; put in half a Pint of Cream, a Glass of sweet white-Wine, and some Rose-water; season it with Nutmeg, and Cinnamon, half a Pound of Sugar, a Pound of Currants, three Ounces of candied Orange, Lemon, and Citron-peel; cover it with Puff-paste, so bake it.

#### *An Almond Pye.*

Blanch and beat a Pound of Almonds in a Mortar, with a little Rose-water; then take four Whites of Eggs, beat them with a large Glass of Sack, sweet white-Wine, half a Pint of Cream, half a Pound of good Butter melted, one Pound of Sugar, a Pound of Currants, and a Quarter of a Pound of Marrow; put in some candied Lemon, Orange, and Citron-peel, seasoned with Nutmeg, mix them well together, and put them in your Dish, laying Puff-paste in the Bottom and on the Top; bake it in a gentle Oven, and when enough serve it.

#### *A Codling Pye with Cream.*

Pare, core, and quarter them, or coddle them green, (by scalding them and letting them stand an Hour in the

the



the same Water covered) then peel them if you please; make a good Crust, and place your Codlings handfomely in your Pye, and put in some Slices of Lemon-peel no thicker than a Silver Penny, then put in some Loaf Sugar beaten fine, and when it is baked raise the Lid and let it cool; then boil a Pint of Cream with Nutmeg and Cinnamon, and while it cools, beat up the Yolks of five Eggs, with a Quarter of a Pound of Loaf Sugar, and when your Pye is quite cold, and your Custard ready; pour it on your Pye. Stir into your Custard two Spoonfuls of sweet white-Wine, but this must be done just before you pour it in, or it will curdle.

*Codlin Cream.*

Take to the Quantity of half a Pint of the Pap of Codlins, put to it near half a Pound of White Sugar, and a little Rose Water. Set it over a clear Fire, and when it is warm, stir into it as it heats, a Quart of Sweet Cream, by a Spoonful or two at a Time; when all is well mixed together, put it into a China Dish to stand half a Day before it is cut. Serve it up with Cream.

*Egg Pyes.*

Take the Yolks of two Dozen Eggs boiled hard, chopped with double the Quantity of Beef-sewet, and half a Pound of Pippins pared, cored, and sliced; then add to it one Pound of Currants washed and dried, half a Pound of Sugar, a little Salt, some Spice beaten fine, the Juice of a Lemon, half a Pint of sweet white-Wine, candied Orange and Citron cut in Pieces, of each three Ounces, some Lumps of Marrow on the Top; fill them full; the Oven must not be too hot; three Quarters of an Hour will bake them: Put the Marrow on such as are to be eaten hot.

*A Green Goose Pye.*

Take two fat Green-Geese, bone them, and season them pretty high with Nutmegs, Cloves, Mace, Pepper and Salt, and if you like it, two whole Onions; lay them upon each other, and fill the Sides with young Rabbits cut in Pieces, and the whole with Butter;



ter; let them be well baked, and they eat delicately, either hot or cold.

### *A Gibleet Pye.*

Your Giblets being scalded and well picked, set them over the Fire with just Water enough to cover them, seasoning them pretty high with Salt, Pepper, and Onion, and a Bunch of sweet Herbs. When they are stewed very tender, take them out of the Liquor, and set them by to cool; afterwards they are to be put into a standing Pye, or into a Pan with good Puff-paste round it, the Yolks of hard Eggs; Balls of Force-meat may also be laid over them, leaving a Hole on the Top of the Lid, to pour in half the Liquor the Giblets were stewed in, just before your Pye is set in the Oven, and if there be occasion, the Remainder of the Liquor heated hot when it is cut open.

### *A Mutton Pye.*

Get a Loin of Mutton, and take off the Skin and Fat of the Inside, cut it into Steaks, season them with savoury Spice, lay them in the Pye, and pour a little Water into it, close it, bake it, and when it comes out of the Oven, make Gravy of Oysters and Anchovy, and pour it in the Pye.

### *A Pheasant Pye.*

Draw your Pheasants, season them with Pepper and Salt to your Taste; then make a Force-meat of Veal, or the Breasts of Pullets, and stuff the Bodies of your Pheasants with it; then having raised your Pye, lay a Layer of Butter in the Bottom; put in your Pheasants with a Layer of Butter on the Top, and some of your Force-meat round it that was left when you stuffed the Bodies of your Pheasants; then lid your Pye, and bake it; when it is drawn cut up the Cover, and pour into it a Ragoo of Sweetbreads; so serve it.

### *A Quail Pye.*

Take twelve Quails, lard six, force the other six, then sheet a Dish with Puff-paste and lay them in; and between every one some Force-meat and a hard Egg, fresh Mushrooms and diced Sweetbreads, and cover the Breads with Butter, then lid it, and when baked, put in some Gravy.



*A Pye of Partridges, Woodcocks, &c. to be eaten warm.*

Take a Brace of Partridges, and another of Woodcocks, draw your Partridges, and keep the Livers; truss up both one and the other, and beat them on the Breasts with a Rolling-pin, so as to break the Breast Bones: Then having larded them with great Lardoons, season them with Pepper, Salt, Herbs, and Spices, slit them along the Back, pound the Livers of your Partridges, with scraped Bacon, Mushrooms, Truffles, Chives, and Parsley; when these are well pounded, stuff the Bodies of your Woodcocks and Partridges, and season them besides. Having prepared and raised your Paste, lay them in all round it, with some Mushrooms and Truffles, and a Bay-Leaf. Cover them all over with Bards of Bacon, lid your Pye, and set it in the Oven. When it is baked enough, draw it out of the Oven, cut up the Cover, take out the Bacon, skim off all the Fat; and having prepared a Cullis of Partridges with Veal Sweetbreads, Truffles, and Mushrooms, pour it hot into the Pye, squeeze in a Lemon, and serve it for the first Course.

The hot Pies of Chickens, Pigeons, Larks, Quails, Thrushes, and the like, are made and served in the same Manner.

*Minced Pyes with Eggs.*

Get ten Eggs, boiled hard, and when cold, shred them with one Pound of Beef-Sewet, season them with a little Salt, half an Ounce of beaten Cinnamon, a little Mace, better than a Quarter of a Pound of Sugar, half a Rind of a Lemon, shred very small, six or eight Dates shred small, three Pippins chopped small, a Naggin of Rose-Water, a Pound and a Quarter of Currants, the Juice of an Orange and a Lemon, and some candied Citron and Orange, as you like.

*An Olive or Veal Pye.*

Let a Fillet of Veal be cut into thin Slices, as are usual for Scotch-collops, to be hacked with a Knife, lay them flat for seasoning with Pepper, Mace, Nutmeg, Salt, and grated Lemon-peel, then take the Yolks of six Eggs boiled hard, to be shred fine, with a  
Quarter



Quarter of a Pound of Suet seasoned with the same Ingredients you did your Veal, and a Handful of grated Bread; such as chuse, make use of some sweet Herbs, made up in Balls, to put here and there in the Dish. Let your Slices of Veal and other Ingredients be laid in your Dish, to have some Butter laid over them, then to be covered; an Hour and a Half will bake it; when taken from the Oven, put in a Pint of Gravy, and send it to Table.

*A Shoulder of Mutton Pasty in imitation of Venison.*

Let a large Shoulder of Mutton be skinned and boned, to be well beaten with the Rolling-pin until it is very tender, then to be well rubbed with Calves Blood, and seasoned with Pepper and Salt, to lye all Night in a Crock, then to be baked an Hour, covering it with the Skin and Bones to prevent its being scorched, then to be taken out, and when cool, make ready your Pasty paste, with some shred Suet to be laid over the Bottom, then your Mutton, with Butter on it, then pour in your Gravy with a Pint of Claret, to be covered and baked two Hours.

*A most elegant Potatoe Pye.*

Boil and peel some small Potatoes, then take half a Pound of Currants, a Quarter of Raisins stoned, an Ounce of candied Citron, the same of candied Orange, and Lemon-peel. The Potatoes to be mashed and seasoned with Cinnamon, Mace, and Nutmeg, then lay over the Bottom of your Dish a covering of Puff-paste, on this lay a Layer of Potatoes, then your Raisins, Currants, and Citron, &c. cut into long narrow Slices, to them may be added some blanched Almonds, and so proceed until you have filled your Dish; it will require three Hours to bake it, and when drawn put in a Pint of strong sweet white Wine, then to be sent to Table. In the same Manner you may do Skirrets.

*A Pye of Artichoke Bottoms.*

To fix Artichoke-bottoms sliced take four large Veal Sweetbreads, slice and season them with Nutmeg, Mace, and a little Salt. First lay in your Artichokes, and over them some stoned Raisins, Currants, blanched Almonds, and grated Lemon-peel, and so proceed until



you have filled your Dish, and when finished lay on a good deal of fresh Butter, and lid it for baking, when done add a Pint of strong sweet white Wine.

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## C H A P. VI.

### *Observations on P U D D I N G S.*

**B**READ and Custard Puddings require Time, and a moderate smart Oven, which will raise, and not burn them; Batter and Rice Puddings a quick Oven; When you boil a Pudding, take care that you use a clean Cloth, to be dipped in boiling Water and well buttered and floured, in order to make it hold the Batter, and as soon as it is done, give it a Plunge in cold Water, which will make it come smooth from the Bag, but should you use a Bowl, remember to butter it, and when you take out the Pudding, as soon as the Cloth is untied, let it stand a while to cool, then place the Dish on the Bowl, and turn it upside-down. Boiled Puddings are to have plenty of Water, and not to be put down until it boils, which it is to be kept to during the whole Time, and when you are under the necessity to add Water, be sure that it is boiling. Fruit Puddings are to be frequently turned in order to keep the Fruit equally distributed, as well as from sticking to the Kettle, which Care you are to take of other Puddings, to prevent this, some lay a stick across the Kettle to which they hang the Pudding.

Observe to be careful to beat your Eggs very well, which in general is too much neglected, and when any Flour is used, put it to your Eggs, when Bread put the Eggs to it when cold, and then the other Ingredients; beat up your Eggs in a wooden Bowl, and clear them of all Strings when you break them.



*To make a Marrow Pudding.*

Take a Quart of Cream and three *Naples* Biscuits, a Nutmeg grated, the Yolks of ten Eggs, the Whites of five to be well beat, and Sugar to your Taste; mix all well together, and put a little Bit of Butter in the Bottom of your Sauce-pan, then put in your Mixture, and set it over the Fire, and stir it till it is pretty thick, then pour it into your Pan, with a Quarter of a Pound of Currants, that have been plumped in hot Water, to stand all Night. The next Day lay some puff Paste at the Bottom of your Dish, and round the Edges; when the Oven is ready, pour in your Pudding, and lay long Pieces of Marrow on the Top. Half an Hour will bake it.

*A Marrow Pudding.*

Make a Puff-paste to lay round the Rim of the Dish, but not in the Bottom; then take the Marrow of two or three Bones, and lay it in the middle of the Dish with a little grated Bread and some Raisins of the Sun, a little Mace and Nutmeg, some thin Slices of Orange-peel and Citron, then take a Pint of Cream, the Yolks of eight Eggs well beaten, with a little white Wine, mix the Eggs and Cream well together, and let it just boil up; then pour it into the Dish to the Marrow and other things; cut some thin Slices of fine Bread to lie on the Top; an Hour will bake it.

*A Hunting Pudding.*

Beat eight Eggs, and mix them with a Pint of good Cream, and a Pound of Flour, beat them well together, and put to them a Pound of Beef Suet chopped very fine, a Pound of Currants well cleaned, half a Pound of Jar Raisins stoned and chopped small, a quarter of a Pound of Powder Sugar, two Ounces of candied Citron, the same of candied Orange cut small, grate a large Nutmeg, and mix all well together with half a Gill of Brandy, it will take four Hours boiling.

*A boiled Custard Pudding.*

Boil a Stick or two of Cinnamon, in a Quart of thin Cream, with a quarter of a Pound of Sugar,



when it is cold, put in the Yolks of six Eggs well beat, and mix them together, set it over a slow Fire, and stir it round one Way till it grows pretty thick, but do not let it boil; take it off and let it stand till it is quite cold, it will take three quarters of an Hour boiling, when you take it up, put it in a Bason to cool a little, then untie the Cloth, and lay the Dish on the Bowl, and turn it Upside down; be careful how you take off the Cloth, for a small Matter will break the Pudding, grate over it a little Sugar; for Sauce, white Wine thickened with Flour and Butter, put some in the Dish, and the Remainder in a Sauce-boat.

*A Boiled Suet Pudding.*

Take a Quart of Milk, a Pound of Suet chopped small, four Eggs, two Spoonfuls of beaten Ginger, or one of beaten Pepper, a Tea-spoonful of Salt, mix the Eggs and Flour with a Pint of the Milk, the Seasoning and Suet with the Remainder. Let your Batter be pretty thick, to boil two Hours.

*A Baked Lemon or Orange Pudding.*

Take half a Pound of sweet Almonds blanched, pound them very fine with one or two Spoonfuls of rose Water, to which add half a Pound of melted Butter (when almost cold) the Yolks of eight Eggs and four Whites very well beaten, the Peel of a large Lemon or Orange, mix all together; and lay a Puff Paste round your Dish. Bake it half an Hour.

*To make a Lemon Pudding.*

Grate the Outside Rind of two clear Lemons, then grate two *Naples* Biscuits, and mix them with the grated Peel, and add to it three Quarters of a Pound of white Sugar, the Yolks of twelve Eggs, and six Whites to be well beaten, three Quarters of a Pound of melted Butter, half a Pint of thick Cream, mix all well together, lay a Puff-paste round the Dish, pour in the Ingredients. An Hour will bake it.

*To make a Rice Pudding without Milk.*

Take what Rice you think proper, tie it close in a Cloth, and boil it an Hour, then take it up and untie it,



it, grate in some Nutmeg, stir in a good Piece of Butter, and sweeten to your Palate. Tie it up close, boil it an Hour more, then take it up, and turn it into your Dish; melt Butter with a little Sugar, and a little white Wine for Sauce.

*To make a Sagoe Pudding.*

Let half a Pound of Sagoe be washed well in three or four hot Waters, then put to it a Quart of new Milk, and let it boil together till it is thick; stir it carefully, for it is apt to burn, put in a Stick of Cinnamon when you set it on the Fire; when it is boiled take it out: before you pour it out, stir in half a Pound of fresh Butter, then pour it into a Pan, and beat up the Yolks of nine Eggs, with five Whites, and four Spoonfuls of white-Wine; stir all together, and sweeten to your Taste. Put in a Quarter of a Pound of Currants clean washed and rubbed, and throw over them two Spoonfuls of Wine, and Rose-water, mix all well together, lay a Puff-paste round the Dish, pour in the Ingredients, and bake it.

*To make a Millet Pudding.*

You must get half a Pound of Millet Seed, and after it is washed and picked clean, put to it half a Pound of Sugar, a whole Nutmeg grated, and three Quarts of Milk. When you have mixed all well together, break in half a Pound of fresh Butter; butter your Dish and pour in your Pudding, for baking.

*Note,* New Milk will do in these Puddings, when you have not Cream.

*To make a Pearl Barley Pudding.*

Take a Pound of Pearl Barley, wash it clean, put to it three Quarts of new Milk, and half a Pound of double-refined Sugar, a Nutmeg grated, then put it into a deep Pan, and bake it with your Bread; take it out of the Oven, beat up six Eggs; mix all well together, butter a Dish, pour it in, bake it again an Hour, and it will be excellent.

*To make a French Barley Pudding.*

Put to a Quart of Cream six Eggs well beaten, with half the Whites, sweeten to your Palate, and add a little Orange-flower, or Rose-Water, and a Pound of melt-



ed Butter; then put in six Handfuls of *French Barley*, that has been boiled soft in Milk, butter a Dish to receive it. It will take three Hours baking.

*To make a Rice Pudding.*

Let a Quarter of a Pound of Rice, be ground and boiled with a Quart of new Milk, a Stick of Cinnamon, stir it often to keep it from sticking, to the Sauce-pan. When it is boiled thick, pour it into a Pan, stir in a Quarter of a Pound of fresh Butter, and Sugar, to your Palate, half a Nutmeg grated, three or four Spoonfuls of Rose-water, stir all well together, and when cold add the Yolks of eight Eggs, with half their whites to be well beaten; mix all well together, butter a Dish to receive it, and bake it half an Hour in a pretty brisk Oven. The Rice may be coloured yellow by boiling Saffron in the Milk, and when you have a mind to make it very nice add some blanched Almonds. Half an Hour in a brisk Oven will bake it.

*Another.*

Take six Ounces of the Flour of Rice, put it into a Quart of Milk, and let it boil till it is pretty thick, stirring it all the while, then pour it into a Pan, stir in half a Pound of fresh Butter, and a Quarter of a Pound of Sugar; when it is cold, grate in a Nutmeg, beat up six Eggs with a Spoonful or two of sweet Wine, stir all well together, lay a Puff-paste round your Dish, and bake it half an Hour.

*To broil a Custard Pudding.*

Take a Pint of Cream, out of which take two or three Spoonfuls to mix with a Spoonful of fine Flour, set the rest to boil. When it is boiled take it off, and stir in the cold Cream and Flour very well; when it is cool, beat up the Yolks of five Eggs, and two Whites, stir in a little Salt and grated Nutmeg, and two or three Spoonfuls of sweet Wine, sweeten to your Palate, then add the Cream. Boil it in a Bowl, to be served up with melted Butter.

*To make a Flour Pudding.*

Take a Quart of Milk, beat up eight Eggs, leaving out half the Whites, mix them with a Naggin of Milk,



Milk, and stir into it four large Spoonfuls of Flour, beat it well together, boil six bitter Almonds, in two Spoonfuls of Water, pour the Water into the Eggs, blanch the Almonds, and beat them fine in a Mortar; then mix them together with half a large Nutmeg, grated, and a Tea Spoonful of Salt; then add the rest of the Milk, flour your Cloth well, and boil it an Hour, pour melted Butter and Sugar over it.

*To make a Batter Pudding.*

Take a Quart of Milk, beat up six Eggs, with half the Whites, add to it six Tea Spoonfuls of Flour, one of Salt, and one of beaten Ginger; then mix all well together, and boil it an Hour and Quarter, pour melted Butter over it. You may put in eight Eggs, if you have Plenty, and for a Change, half a Pound of Prunes, or Currants.

*To make a grateful Pudding.*

Take a Pound of white Bread grated, with a Spoonful of Flour, eight Eggs, leaving out half the Whites, to be well beaten, mix with them a Pint of new Milk, then stir in the Bread and Flour, a Pound of Raisins stoned, a Pound of Currants, half a Pound of Sugar, a little beaten Ginger, mix all well together, and either bake or boil it. It will take three Quarters of an Hour's baking. Cream instead of Milk, will be an Addition to the Pudding.

*To make a fine Bread Pudding.*

Take the Crumb of a stale Penny-loaf, cut it thin, a Quart of Cream, set it over a slow Fire till it is scalding hot, then let it stand till it is cold, beat up the Bread and Cream well together, grate in some Nutmeg, take twelve bitter Almonds, boil them in two Spoonfuls of Water, pour the Water to the Cream, and stir it in with a little Salt, sweeten it to your Palate, blanch the Almonds, and beat them in a Mortar, with two Spoonfuls of Rose or Orange-flower Water, till they are a fine Paste; then put them by degrees into the Cream, till they are well mixed; then take the Yolks of eight Eggs, the Whites but of four, beat them well, and mix them with your Cream; then



mix all well together. When it is boiled, turn it into your Dish, serve it up with melted Butter, having two or three Spoonfuls of white Wine or Sack put into it, and to have a Boil, pour it over your Pudding; then strew a good deal of fine Sugar all over the Pudding and Dish, and send it hot to Table. New Milk will do, when you cannot get Cream; you may for a Change put in a few Currants.

*To make a boiled Loaf.*

Take a Penny French Loaf, and when rasped, pour over it half a Pint of boiling Milk, cover it close, let it stand till it has soaked it, then tie it up in a Cloth to boil a Quarter of an Hour. When it is done lay it in your Dish, pour melted Butter on it, and shake on some Sugar; a Spoonful of Wine, or Rose-water, does as well as Butter, or the Juice of a Seville Orange.

*To make a fine plain baked Pudding.*

Take a Quart of Milk, when it has boiled a little, make it pretty thick with some fine Flour, a little Salt; then take it off the Fire, and stir in half a Pound of Butter, a Quarter of a Pound of Sugar, beat up twelve Eggs with half the Whites, to be stirred well together, then lay a Puff-paste all round your Dish, and pour in the Pudding. Half an Hour will bake it.

*To make a little Cheese-curd Pudding.*

Let a Gallon of Milk, be turned with Runnet, then drain all the Whey from the Curds, put them in a Mortar, and beat them up with half a Pound of fresh Butter, until well mixed; then beat up six Eggs with half the Whites, and put them to the Curds, two Naples Biscuits, or half a Penny Roll grated; mix all these together, and sweeten to your Palate. Butter your Pattypans before you put in your Ingredients. Bake them in a moderate Oven; when they are done, turn them into a Dish, cut Citron and candied Orange, into little Bits, with blanched Almonds, stick them on the Top of the Pudding, pour melted Butter with some sweet white Wine into the Dish, dust some fine Sugar over the Pudding and Dish. This makes a pretty Side-Dish.



*To make a fine plain baked Pudding.*

Boil a Quart of Milk, and stir into it as much Flour as will make it of a pretty thick Consistence, then take it off, and stir in half a Pound of Butter, with a Quarter of a Pound of Sugar, a small Nutmeg grated, twelve Yolks and six Whites of Eggs well beaten, mix all well together, butter your Dish, and put in your Mixture. A little more than half an Hour will bake it.

*To make a Bread and Butter Pudding.*

Cut a Penny-Loaf into thin Slices of Bread and Butter, as it for Tea, then butter your Dish, having first laid in a Puff-paste, lay in a Layer of Slices, then lay over them some Currants well washed and picked, then a Row of Bread and Butter, then a few Currants, and so on; then with a Pint of Milk, beat up four Eggs, a little Salt, half a Nutmeg grated, Sugar to your Taste. Pour this over the Bread, and bake it half an Hour. You may put in two Spoonfuls of Rose-water.

*To make a boiled Rice Pudding.*

Take a Quarter of a Pound of the Flour of Rice, put it down into a Pint of Milk, to be kept stirring, that it may not clod or burn. When it is of a good Thickness, take it off, and pour it into an earthen Pan, stir in half a Pound of Butter, and half a Pint of Cream or new Milk, sweeten to your Palate; grate in half a Nutmeg, and the outward Rind of a Lemon; beat up the Yolks of six Eggs, and two Whites, mix all well together, and boil it in a small China Bason or Bowl. Turn it into a Dish with melted Butter, and some white Wine, strew some Sugar on it before you send it up.

*To make a Quaking Pudding.*

Take a Pint of good Cream, six Eggs, with half the Whites, to be well beaten and mixed with the Cream; grate in a little Nutmeg, and add a little Rose-water; grate in the Crumb of a Half-penny Roll, or a Spoonful of Flour, first mixed with a little of the Cream, or a Spoonful of the Flour of Rice.



Butter a Cloth well, and flour it, then put in your Mixture, not to be tied too close, to boil half an Hour fast; be sure the Water boils before it is put down.

*To make a Cream Pudding.*

Take a Quart of Cream, boil it with a Blade of Mace, and half a Nutmeg grated, let it cool, then beat up eight Eggs, and three Whites, to be strained, mix with them a Spoonful of Flour, a Quarter of a Pound of Almonds blanched, and beat very fine, with a Spoonful of Orange-flower or Rose-water, these are to be put in the Cream by Degrees, when you have mixed all well together, boil it half an Hour, use Butter, Wine and Sugar, for Sauce.

*To make an Apple Pudding.*

Take of the best baking Apples according to the Size you intend your Pudding, peel, quarter, and core them, mix through them as much Sugar as will sweeten them, with a little grated Lemon-peel, candied Orange, and a few Cloves; any, or all of these Ingredients may be used. You are now to take as much well made Puff-paste as will inclose your Fruit, when rolled out to the Thickness of a Quarter or half an Inch, to be made into the Form of a Dumplin, to be tied in a Cloth for boiling. A large Pudding will take better than three Hours, a small one two, you are to turn it into your Dish as you do a Pudding, and serve it up with melted Butter in a Sauce-boat, and Sugar in a Saucer. When you are doubtful of your Apples being good Boilers, give them a Scald before you inclose them with your Paste. *Pears, Damsons, Plumbs, Apricots, Cherries, Raspberries, Mulberries, and Cranberries* eat well prepared in this Manner.—Some before they send the Pudding to Table, cut out a Piece on the Top (which is set on again) in order to get at the Apples with a Spoon, with which they stir and mash them, and make an Addition of Sugar and Butter to their Palate, which saves Trouble to the Carver.



*To make Yeast Dumplings.*

First make some light Dough as for Bread, with Flour, Water, Salt, and Yeast, to be covered with a Cloth, and set before the Fire for half an Hour; then have a Sauce-pan of Water on the Fire, and when it boils, take the Dough, and make it into little round Balls, as big as a large Hen's Egg; then flat ten them with your Hand, and put them into the boiling Water. Take great Care they do not fall to the Bottom, as then they will be heavy. Keep the Water to a Boil while they are doing, which will be in about ten Minutes or less, lay them in your Dish, and melted Butter in a Cup.

*An Orange Pudding.*

Boil the Rind of a *Seville* Orange very soft, beat it in a Marble Mortar, with the Juice, and two *Naples* Biscuits pounded very fine, half a Pound of Butter, a Quarter of a Pound of Sugar, and the Yolks of six Eggs well beaten, mix them well together, lay a good Puff-paste round the Edge of your China Dish, bake it in a brisk Oven half an Hour; make a Lemon Pudding the same Way.

*To make an Orange Pudding.*

Take the Yolks of nine Eggs, beat them well, with half a Pound of melted Butter, grate in the Rind of two *Seville* Oranges, beat in half a Pound of fine Sugar, two Spoonfuls of Orange-flower Water, two of Rose-water, a Gill of sweet white Wine, half a Pint of Cream, two *Naples* Biscuits, or the Crumb of a Half-penny Roll soaked in the Cream, and mix all well together. Lay a thin Puff-paste round the Rim of your Dish, put in your Pudding and bake it half an Hour in a brisk Oven.

*An Orange Pudding.*

Half a Pound of Butter to be beaten to a Cream, then take the Yolks of twelve Eggs, to be well beaten, half a Pound of Loaf Sugar, to be pounded fine, the Rind of one *Seville* Orange, to be grated, one Ounce of candied Orange to be sliced very fine, two *Naples* Biscuits pounded very fine, a little grated Nutmeg, half a Naggin of Brandy, the let all be well mixed with the Butter in a Bowl, to be stirred one Way,



Way, these to be put in a Dish with Puff-paste round the Rim. Half an Hour will bake it.

*An Almond Pudding.*

Let a Pound of sweet Almonds be blanched and pounded with white Sugar and Rose-water, boil three Pints of Cream with Cinnamon, the Crumb of a fine Manchet well rubbed, the Yolks of sixteen Eggs well beaten; let all these be well mixed, with a Pint of strong sweet white Wine and a grated Nutmeg, then to be laid in your Dish, with Puff-paste under it and on the Edges; half an Hour will bake it. Garnish with grated Sugar.

*To make an Almond Pudding.*

Blanch half a Pound of sweet Almonds in warm Water, with four bitter, pound them in a Marble Mortar, with two Spoonfuls of Orange-flower, or Rose-water, a Gill of sweet white Wine, four grated *Naples* Biscuits, three Quarters of a Pound of melted Butter, beat up eight Eggs, and mix them with a Quart of boiled Cream, grate in half a Nutmeg, and a Quarter of a Pound of Sugar; mix all well together, make a thin Puff-paste for the Rim of your Dish, put in the Ingredients and bake it.

*A Carrot Pudding.*

Grate two large unboiled Orange-coloured Carrots very fine, then take half a Pint of Cream, eight Yolks and three Whites of Eggs well beaten, in these stir three Handfuls of grated Bread, half a Pound of Sugar, two Spoonfuls of Rose-water and some candied Lemon-peel cut small, a Quarter of an Ounce of Cinnamon, half a Pound of Butter; these to be well mixed together, then butter your Dish; half an Hour will bake it.

*A Potatoe Pudding.*

Take one Pound of white Potatoes, boil, peel, and beat them in a Mortar very fine, then take half a Pound of Butter, to be mixed with the Yolks of eight Eggs, and the Whites of three well beaten, to be mixed with a Pint of Cream, and a Gill of sweet white Wine, or a Glass of Brandy, a Pound of refined Sugar, some grated Nutmeg, with a little Salt and Spice; you may



may add half a Pound of Currants, and bake it in a quick Oven for half an Hour.

*An excellent Plumb Pudding without Milk.*

Take three Quarters of a Pound of Beef-suet to be cut fine, and free from Skin, one Pound of stoned Raisins cut small, two Ounces of Almonds blanch'd, and some Orange-peel cut fine, one Nutmeg grated, ten Eggs, with half the Whites left out, one Spoonful of Flour, three of Sugar, and a Naggin of Brandy, a little sweet white Wine or Rose-water, with candied Orange, Citron, Almonds sliced thin; mix all these well together, to be tied pretty tight in a Bag: It will take four Hours to boil it. The Sauce for it is sweet white Wine or Brandy, with melted Butter and Sugar.

*A Plumb Pudding without Milk.*

Take three Pounds of Raisins stoned, one and a half of Currants well rubbed, and one and a half of Beef-suet shred very fine, the Pith of a Groat Loaf rubbed into Crumb, these to be well mixed one through another, then beat up sixteen Eggs very smooth, putting to them two Spoonfuls of Flour, some candied Orange, a Nutmeg grated, or ground Ginger, half a Pint of Brandy, to be sweetened to your Palate. It will take six Hours boiling, tied tight in the Bag, and to be sometimes turned while boiling.

*A boiled Plumb Pudding with Milk.*

Let a Pound of Suet be cut in little Pieces, not too fine, a Pound of Currants, and a Pound of Raisins stoned, eight Eggs, with half the Whites, half a Nutmeg grated, a little Salt, a Pound of Flour, a Pint of Milk; beat up the Eggs, and Milk, together, and by degrees stir in the Flour, then the Suet, Spice and Fruit, and as much Milk as will mix them well together, but to be kept pretty thick; boil it five Hours.

*An exceeding good Plumb Pudding.*

Take the Yolks of eight Eggs, with four Whites; these to be well beaten in a wooden Bowl with a little Salt; with these mix two large Handfuls of Flour; then have ready one Pound of Beef Suet well picked and



and shred fine, one of Raisins stoned, and half a Pound of Currants well picked and washed, half a Pound of brown Sugar, one Nutmeg grated, some candied Orange sliced, with some Cinnamon pounded fine, and one Naggin of Brandy; these to be mixed with the Eggs: this Pudding will take four Hours boiling. Serve it up with Butter and sweet Wine, garnish the Dish with Sugar in Powder.

*To make a good boiled Pudding.*

Take a little more than half a Pound of Suet, cut it small, and put to it half a Pound of Raisins, three Spoonfuls of Flour, one Nutmeg grated, and a little Salt, beat up two Eggs Yolks and Whites, put to it a Spoonful or two of Water if you find it necessary. Mingle all these together, but it must be so thick that a Spoon will stand in it. It will take five or six Hours boiling. There is not any difference between this and a plain Pudding, but to leave out the Fruit.

*A boiled Rice Pudding.*

Boil a Quarter of a Pound of Rice in Water, until it be soft, and put it into a Hair-sieve to drain, beat it in a Marble Mortar, with the Yolks of five Eggs, a Quarter of a Pound of Butter, the same of Sugar, grate into it a small Nutmeg, and the Rind of half a Lemon, work them well together for half an Hour, then put in half a Pound of Currants well washed and cleaned, mix them well together, boil it an Hour, and serve it up with white Wine Sauce.

*Bread Pudding.*

Take the Crumb of a Penny Loaf, and pour on it a Pint of good Milk boiling hot, when it is cold beat it very fine, with two Ounces of Butter, and Sugar to your Palate, grate in half a Nutmeg, beat up well four Eggs, and put them to your Bread, to be beat up all together for near half an Hour, tie it in a Cloth and boil it an Hour, you may put in half a Pound of Currants for Change, and pour over it white Wine Sauce.



*To make an Apricot Pudding.*

Coddle six large Apricots very tender, break them very small, sweeten them to your Taste. When they are cold add six Eggs well beaten, with only two Whites, mix them well together with a Pint of good Cream, lay a Puff-paste round your Dish, and pour in your Ingredients. Bake it half an Hour in an Oven not too hot; when it is done, throw a little fine Sugar over it, and send it to Table hot.

*An Apricot Pudding.*

Take twelve large Apricots, pare them, and give them a Scald in Water until they are soft, then take out the Stones, grate the Crumb of a Penny Loaf, and pour on it a Pint of Cream boiling hot, let it stand until half cold, then add a Quarter of a Pound of Sugar, and the Yolks of four Eggs, mix all together with a Glass of Madeira Wine, pour it into a Dish with thin Puff-paste round it, bake it half an Hour in a moderate Oven.

*A Vermicelli Pudding.*

Boil four Ounces of Vermicelli in a Pint of new Milk until it is soft, with a Stick or two of Cinnamon, then put in half a Pint of thick Cream, a Quarter of a Pound of Butter, a Quarter of a Pound of Sugar, and the Yolks of four Eggs beaten. Bake it in an Earthen Dish without Paste.

*A fine Custard Pudding.*

Take the Yolks of eight Eggs, with half the Whites, to be well beaten, mixing in one large Spoonful of Flour, adding a Quart of Milk, and half a Nutmeg; observe before you put it into the Bag to pour in half a Naggin of Brandy. One Hour will boil it, to be served up with Butter, some Rose-water and Sugar.

*A Plain Pudding.*

Take the Yolks of eight Eggs with four Whites, to be well beaten, mixing in one Handful of Flour, half a Nutmeg grated, six Sweet Almonds and three bitter, to be blanched and pounded with Rose-water, a Quarter of a Pound of Sugar, one Quart of Milk, half a Naggin



a Naggin of Brandy or Rose-water, one Hour will boil it.

*A Tansy Pudding with Almonds.*

Blanch four Ounces of Almonds, and beat them very fine with Rose-water, slice a French Roll very thin, pour on it a Pint of Cream boiling hot, beat up four Eggs very well, mix with them a little Sugar and grated Nutmeg, a Glass of Brandy, a little of the Juice of Tansy, and as much of Spinach as will make it green, put all the Ingredients into a Stew-pan, with a Quarter of a Pound of Butter, and give it a gentle Boil; you may either boil or bake it in a Dish, with a Crust.

*To make an Ipswich Almond Pudding.*

Steep above three Ounces of the Crumb of white Bread sliced, in a Pint and a Half of Cream, or grate the Bread, then beat half a Pound of blanched Almonds very fine with a little Orange-flower Water, till they are like a Paste, beat up the Yolks of eight Eggs, and the Whites of four, mix all well together, put in a Quarter of a Pound of white Sugar, and stir in about a Quarter of a Pound of melted Butter, lay a Sheet of Puff-paste at the Bottom of your Dish, and pour in the Ingredients; half an Hour will bake it.

*A green Codling Pudding.*

Green a Quart of Codlins, as for a Pye, rub them through a Hair-sieve with the Back of a wooden Spoon, and as much of the Juice of Beets as will green your Pudding, put in the Crumb of a Half-penny Loaf, half a Pound of Butter, and three Eggs well beaten; beat them all together with half a Pound of Sugar, and two Spoonfuls of Cyder; lay a good Paste round the Rim of the Dish, and pour it in. Half an Hour will bake it.

*To make a Yorkshire Pudding, to bake under Meat.*

Beat up four Eggs with four large Spoonfuls of fine Flour for a Quarter of an Hour, and a little Salt, put to them three Pints of Milk, mix them well together, then butter a Dripping-pan and set it under the Beef, Mutton, or a Loin of Veal when roasting, and when



when it is brown, cut it in square Pieces and turn it over, and when well browned on the under Side, send it to Table on a Dish.

You may mix a boiled Pudding the same Way.

*A Pudding for a Gurnet.*

Take some grated Bread, as much shred Suet, or fresh Butter, or the Liver of a Fish, some beaten Mace, grated Nutmeg, and Lemon-peel, with a little Parsly, these to be worked to a Paste, with the Yolk of an Egg and a little Flour, to be rolled up and put in the Belly of the Fish.

*Suet Dumplings.*

Take a Pint of Milk, four Eggs, a Pound of Suet, and a Pound of Currants, two Tea Spoonfuls of Salt, three of Ginger, first take half the Milk, and mix it like a thick Batter, then put in the Eggs, the Salt and Ginger, then the rest of the Milk by degrees, with the Suet and Currants, and as much Flour as will make it a light Paste. When your Water boils, make them in Rolls with a little Flour, as large as a Turkey's Egg, then flat them, and throw them into the boiling Water. Move them gently, that they do not stick together; keep the Water boiling all the Time, and half an Hour will boil them.

*To make Raspberry Dumplings.*

Make a good Puff Paste, roll it out to the Thickness of a Quarter of an Inch, lay it in a Bowl to be filled with Raspberry Jam, roll it up, and boil it in a Cloth one Hour at least, pour a little good melted Butter on the Dumplings, and grate fine Sugar round the Edge of the Dish.

It is proper for a Corner or Side Dish for Dinner.

*To make Damson Dumplings.*

Make a good Puff Paste Crust, roll it pretty thin, lay it in a Bason, and put in what Quantity of Damsons you think proper, wet the Edge of the Paste, and close it up, boil it in a Cloth one Hour, and send it up whole, pour over it melted Butter, and grate Sugar round the Edge of the Dish.

*Note,* You may use any Kind of preserved Fruit the same Way.



*To make a nice Apple Dumpling.*

Pare your Apples, take out the Cores with an Apple Scooper, then fill the Apple with Orange Marmalade, or Sugar, inclose them in Puff Paste, when the Marmalade is not used, slice some Lemon-peel very thin, or use such Sweet-meats as are usually put into Apple Pyes, make your Dumplings of one or more Apples according to the size you would chuse, tie each in a Cloth, to boil three Quarters of an Hour, pour melted Butter over them, with some grated Sugar, and serve them up, five make a pretty Dish.

*To make Apple Dumplings.*

Make a good Puff-paste, pare some large Apples, cut them in Quarters, and take out the Cores very nicely; take as much Puff-paste as will be sufficient for an Apple; to be rolled round each Apple separately like a Ball, with a little Flour. Tie each Dumpling separately in a Cloth, to be put down in boiling Water, and to be kept boiling; and if your Cruet is light and good, and the Apples not too large, half an Hour will boil them; but if large they will take an Hour. When they are done, send them to Table with melted Butter in a Sauce-boat, and beaten Sugar in a Saucer.

*Puddings for little Dishes.*

Take a Pint of Cream and boil it, to be poured on a sliced Halfpenny loaf, to stand close covered until cool; then beat it fine, grate in half a large Nutmeg, a Quarter of a Pound of Sugar, beat up four Eggs, but with two Whites, then let the whole be well beaten together. With the half of this Mixture fill four little wooden Bowls, colour one yellow with Saffron, another Red with Cochineal, and one green with the Juice of Spinach, and the other blue with Syrup of Violets; put to the other half an Ounce of sweet Almonds blanch'd, beaten up with Orange-flower Water, then fill your Bowls, which must be but small, to have a Cloth tied over each very close. When your Pot boils, put them in, an Hour will do them; and when ready, turn them into your Dish, the white one in the Middle, and the four coloured ones round it. Send them to Table with melted Butter, with  
some



some sweet white Wine, a little to be poured over the Dumplings, strew some Sugar over the Dish. The white Pudding is to be of a larger Size than the others; and be sure to butter your Dishes well before you put them in, and not to fill them too full.

*To make Dumplings of white Bread.*

Take the Crumb of a Two-penny Loaf grated fine, as much Beef-suet chopped as fine as possible, a little Salt, half a small Nutmeg grated, a large Spoonful of Sugar, beat two Eggs with two Spoonfuls of sweet white Wine, mix all well together, and roll them up of the size of a Turkey's Egg. Let the Water boil, and throw them in, half an Hour will boil them. For Sauce, melt Butter with a little sweet white Wine, lay the Dumplings in a Dish, pour the Sauce over them, and strew Sugar over the Dish.

These are very pretty either at Land or Sea. You must observe to rub your Hands with Flour when you make them up.

*To make Plumb Fritters with Rice.*

Grate the Crumbs of a Penny Loaf, pour over them a Pint of boiling Cream, or good Milk, let them stand four or five Hours, then beat it exceedingly fine, put to it the Yolks of five Eggs, four Ounces of Sugar, and a Nutmeg grated, beat them well together, and fry them in Hogs Lard, drain them on a Sieve, and serve them up with white Wine Sauce under them.

N. B. You may put in Currants if you please.



## C H A P. VII.

*Observations on making DECORATIONS for a TABLE.*

**W**HEN you spin a Silver Web, for a Dessert, take particular Care that your Fire is clear, and a Pan of Water upon the Fire, to keep the Heat from your Face and Stomach, for fear the Heat should overcome you; this should be done before a very confined Grate, as the chief Thing necessary is a clear and hot Fire, where you must be kept a long Time before you can finish your Dessert; you must be careful to have ready a Tin Box, to receive the Baskets as you spin them, where they are to be covered from the Air, and kept warm until the whole is finished.

Should the Web you are engaged with be intended of a Gold Colour, let the Chaffing-dish be burnt clear before you set it on the Table where your Mould is to be placed, then set your Ladle on the Fire, stirring the Contents with a Wooden-skewer until it comes to a Boil, it is then to cool a little, as it will not spin when boiling hot, nor will it when cold, so that a Medium is to be observed; as soon as the Liquid begins to cool near the Sides of the Ladle, dip in the Point-of your Knife, in order to bring the Thread round your Mould, and this continue so long as it will draw, when you are to heat it again and proceed as before; observe, not to put down too much Sugar at once, as its remaining too long on the Fire, and often heating destroys the Flexibility; so that having the Ladle often replenished, is the best Method that can be followed, carefully cleaning it every Time it is filled.

When you are to represent any Figures in Jelly, observe to let the Jelly be cooled on them before you  
add



add any more, which will keep them at their proper Distance, and should it be a Fish-pond, or a Transparent Pudding with Fruit, pour in your Jelly at three different Times, letting each Layer cool before you add another; when you turn them out, dip your Bason in warm Water, as your Receipt directs, then lay your Dish or Salver upon the Bason, turning it upside down, when it will come out easily and have the desired Effect.

When you make Flummery, observe to have it pretty thick, otherwise your Cream and Jelly will separate, and not look well, and before you pour your Flummery into your Moulds, dip them in cold Water in order to make the Flummery set soon, and come out easily.

When you pour your *Blanc Mange* into your Moulds, take Care to keep it stirring until near cold, otherwise it will run into Lumps. Ribbed Cups make a pretty Impression on it.

In making Custards, observe they are not to boil after the Eggs are put in, but to be stirred one Way, and kept to a good Heat until they are sufficiently thick, and the rawness of the Eggs taken off.

When you are engaged with Whips, or Syllabubs, raise your Froth with a Chocolate Mill, and lay it upon a Sieve to drain, when it will stand the longer upon your Glasses, without mixing with the Wine, or dribble down the Sides of the Glasses; and when you have prepared any of these Articles, let them be kept in a cool airy place, as a close one would give them an ill Taste, and spoil them.

*To spin a silver Web for covering Sweetmeats.*

Take a Quarter of a Pound of treble-refined Sugar, in one Lump, and set it before a moderate Fire, on the Middle of a Silver, or Pewter Plate, set it a little afloat, and when it begins to run like clear Water to the Edge, have ready a Tin Cover or China Bowl set on a Stool, with the Mouth downward, close to your Sugar, that the Thread may not cool by carrying it too far, then with a clean Knife, take up as much  
of



of the Syrup as the Point will hold, when a fine Thread will come from it, which you must draw as quick as possible backwards and forwards, and also round the Mould, as long as it will spin from the Knife; be very careful you do not drop the Syrup on the Web, if you do, it will spoil it, then dip your Knife into the Syrup again, and take up more, and so keep spinning until your Sugar is all used, or your Web sufficiently thick; be careful you do not let the Knife touch the Lump on the Plate as it would make it brittle, so as not to spin, if your Sugar is spent before your Web is finished, set some Sugar on another Plate, as that in use is not to be used again; if you do not want the Web to cover the Sweetmeats immediately, set it in a deep Pewter Dish, to be covered with a Tin Cover, and with a Cloth over it, to prevent the Air from getting to it, and to be set before the Fire, (it requires to be kept warm, or it will fall) When your Dinner or Supper is dished, have ready a Plate or Dish, of the Size of your Web, filled with different coloured Sweetmeats, and set your Web over them.

It is pretty for a Middle, where the Dishes are few, or Corner where they are many.

*To spin a Gold Web for covering Sweetmeats.*

Beat four Ounces of treble-refined Sugar in a Marble Mortar, and sift it through a Hair-sieve, then put in a Silver or Brass Ladle, (a Silver one makes the Colour better,) set it over a Chaffing-dish of Charcoal, that is burnt clear, and set it on a Table, and turn a Tin Cover or China Bowl upside down upon the same Table, and when your Sugar is melted, it will be of a Gold Colour, take your Ladle off the Fire, and begin to spin it with a Knife, the same Way as the Silver Web; when the Sugar begins to cool and set, put it over the Fire to warm, and spin it as before, but do not warm it too often, it will turn the Sugar a bad Colour; if you have not enough of Sugar, clean the Ladle before you put in more, and spin it until your Web is thick enough, then take it off, and set it over the Sweetmeats, as you did the Silver Web.



*To make a Dessert of Spun Sugar.*

Spin two large Webs, and turn one upon the other to form a Globe, and set in the Inside of them a few Sprigs of small Flowers and Myrtle, spin a little more round their Edges to bind them together, to be covered close before the Fire, then spin two more on a lesser Bowl, to be joined as before, set them by also, then spin two more less than the last, to be managed the same Way, and set them by, then spin twelve Couple on Tea Cups of three different Sizes in Proportion to the Globes, to represent covered Baskets, and bind them two and two as you did the Globes; then set the Globes on the Bottoms (formed by the Bottom of the China Bowl) on a Silver Salver, one upon another, the largest at the Bottom, and smallest at Top; when you have fixed them run two small Wires through the Middle of the largest Globes, across each other; then take a large darning Needle and Silk, and run it through the Bottom, of the largest Baskets, and bring it up to the Top again, and make a Loop to hang it on the Wire, and do so with the rest, hanging the largest Baskets on the Wires on the largest Globes, and so proceed with the other two Globes, proportioning the Baskets to the Size of the Globes. Then stick a Sprig of Myrtle on the Top of your Globes, and set in the Middle of your Table. Observe you do not put too much Sugar down at a Time for a Silver Web, because the Sugar will lose its Moisture and run in Lumps instead of drawing out; nor too much in the Ladle, for the Gold Web will lose its Colour by heating too often. You may make the Baskets of a Silver, and the Globes of a Gold Colour, if you chuse.

It is a pretty Dessert for a grand Table.

*To make Almond Flammery.*

Put one Ounce of bitter, and one of sweet Almonds into a Bason, pour over them some boiling Water, to make the Skins come off, which is called Blanching, strip off the Skins, and throw the Kernels into cold Water,



Water, then take them out and beat them in a Marble Mortar, with a little Rose-water to keep them from Oiling, when they are beat, put them into a Pint of Calf's-foot Stock, set it over the Fire, and sweeten it to your Taste with Loaf Sugar; as soon as it boils strain it through a Piece of Mullin or Gawze, when a little cold put to it a Pint of thick Cream, and keep stirring it until it grows thick and cold, wet your Moulds with cold Water, and pour in the Flummery, let it stand five or six Hours at least before you turn them out: if you make the Flummery stiff, and wet the Moulds, it will not require to be set in warm Water, which takes off the Impression of the Mould, and makes the Flummery look dull.

*N. B.* Be careful to keep your Flummery stirring until it is cold, or it will run in Lumps while you are filling your Moulds; pour it into fluted Cups.

*To make Hartshorn Flummery.*

Boil half a Pound of the Shavings of Hartshorn in three Pints of Water till it comes to a Pint, then strain it through a Sieve into a Bason; and set it by to cool; then set it over the Fire, to be just melted, and put to it half a Pint of thick Cream, scalded and grown cold again, a Naggin of white Wine, and two Spoonfuls of Orange-flower Water, sweeten it with Sugar, and beat it for an Hour and a Half or it will not mix or look well; dip your Cups in Water before you put in your Flummery, observe to keep it stirring until near cold. It is best to stand a Day or two before you turn it out. When you serve it up, turn it out of the Cups, and stick blanched Almonds cut into long narrow Bits on the Top. You may eat them either with Wine or Cream.

*A second Way to make Hartshorn Flummery.*

Take three Ounces of Hartshorn and put it to boil with two Quarts of Spring-water, let it simmer over the Fire six or seven Hours, till half the Water is consumed, or else put it in a Jug and set it in the Oven with your Bread, then strain it through a Sieve and beat



beat half a Pound of Almonds very fine, add some Orange-flower Water in the Beating; when they are beat mix a little of your Jelly with them and some fine Sugar; strain it out, and mix it with other Jelly, stir it together till it is little more than Blood-warm, then pour it into Half-pint Basons, or Dishes for the Purpose, and fill them but half full. When you use them, turn them out of the Dish as you do Flummery. If it does not come out clean, set your Basons a Minute or two in warm Water. You may stick Almonds in it, or not, just as you please. Eat it with Wine and Sugar, or make your Jelly this Way: Put six Ounces of Hartshorn in a glazed Jug with a long Neck, and put to it three Pints of soft Water, cover the Top of the Jug close, and put a Weight on it to keep it steady; set it in a Pot or Kettle of Water twenty-four Hours, let it not boil, but be scalding hot, then strain it out, and make your Jelly.

*To make Oatmeal Flummery.*

Get some Oatmeal, put into a broad deep Pan, then cover it with Water, stir it together and let it stand twelve Hours, then pour off that Water clear, and put on a good deal of fresh Water, shift it again in twelve Hours, and so in twelve more, then pour off the Water clear, and strain the Oatmeal through a coarse hair Sieve, and pour this last Water into a Sauce-pan to boil, keeping it stirring all the Time with a Stick till it boils and is very thick, then pour it into Dishes; when cold turn it into Plates, and eat it with what you please, either Wine and Sugar, or Beer and Sugar, or Milk. It eats very well with Cyder and Sugar.

You must observe to put a good deal of Water to the Oatmeal, and when you pour off the last Water, pour on just enough of fresh as to strain the Oatmeal well. Some let it stand forty-eight Hours, some three Days, shifting the Water every twelve Hours; but that is as you love it for Sweetness or Tartness. Groats once cut do better than Oatmeal. Mind to stir it together when you put in fresh Water.



*To make French Flummery.*

You must take a Quart of Cream and half an Ounce of Isinglass, beat it fine, and stir it into the Cream. Let it boil softly over a slow Fire, a Quarter of an Hour, keeping it stirring all the Time; then take it off the Fire, sweeten it to your Palate, and put in a Spoonful of Rose-water, and a Spoonful of Orange-flower Water, strain it, and pour it into a Glass or Bason, or just what you please, and when it is cold, turn it out. It makes a fine Side-dish. You may eat it with Cream, Wine, or what you please. Lay round it baked Pears. It both looks very pretty, and eats fine.

*To make Colouring for Flummery and Jellies.*

Take Two-penny worth of Cochineal, bruise it with the Blade of a Knife, and put it into half a Tea Cupful of best French Brandy, and let it stand a Quarter of an Hour, and filter it through a fine Cloth, and put in as much as will make the Jelly or Flummery a fine pink; if yellow, take a little Saffron and tie it in a Cloth to be steeped in cold Water; if green, take some Spinach, boil it, take off the Froth, and mix it with the Jelly; if white, put in some Cream.

*To make a Fish Pond.*

Fill four large Fish Moulds with Flummery, and fix small ones, take a China Bowl and put in half a Pint of stiff clear Calf's-foot Jelly, let it stand until cold, then lay two of the small Fishes on the Jelly, the right Side down, put in half a Pint more Jelly, let it stand until cold, then lay in the four small Fishes across one another, that when you turn the Bowl upside down, the Heads and Tails may be seen, then almost fill your Bowl with Jelly, and let it stand until cold, then lay in the Jelly four large Fishes, and fill the Bason quite full with Jelly, and let it stand until the next Day; when you want to use it, set your Bowl to the Brim in hot Water for one Minute, take Care that you do not let the Water go into the Bason, lay your Plate on the Top of the Bason and turn it upside down, if you want it for the Middle, turn it upon a Salver; be sure you make your Jelly very stiff and clear.



*To make a Hen's Nest.*

Take three or five of the smallest Pullet Eggs you can get, fill them with Flummery, and when they are stiff and cold, peel off the Shells, pare off the Rinds of two Lemons very thin, and boil them in Sugar and Water to take off the Bitterness; when they are cold, cut them in long Shreads to imitate Straw, then fill a Bason one-third full of stiff Calf's-foot Jelly, and let it stand until cold, then lay in the Shreads of the Lemons, in a Ring about two Inches high in the Middle of your Bason, strew a few Corns of Sagoe to look like Barley, fill the Bason to the height of the Peel, and let it stand until cold, then lay your Eggs of Flummery in the Middle of the Ring that the Straw may be seen round, fill the Bason quite full of Jelly and let it stand, and turn it out the same Way of the Fish Pond.

*A Clear Blanc mange of Calf's-foot Jelly.*

Take a Quart of strong Calf's-foot Jelly, skim off the Fat and strain it, beat the Whites of four Eggs, and put them to your Jelly, set it over the Fire and keep stirring it until it boils, then pour it into a Jelly Bag, and run it through several Times until it is clear, beat one Ounce of sweet Almonds and one of bitter to a Paste, with a Spoonful of Rose-water squeezed through a Cloth, then mix it with your Jelly, and three Spoonfuls of very good Cream, set it over the Fire again, and keep stirring it till it is almost boiling, then pour it into a Bowl, and stir it until it is almost cold, then wet your Moulds and fill them.

*Blanc Mange of Sheep's Trotters and Isinglass.*

Take four Sheeps Trotters, an Ounce of Isinglass, these to be boiled in a Quart of Water over a slow Fire, until reduced to a Pint, running it through a Cloth, then to be very well skimmed, and left to Jelly, when it must be well wiped with a clean Cloth, to take off the Oil, then to be put into a Sauce-pan, adding a Pint of rich Cream, an Ounce of sweet Almonds, and half an Ounce of bitter, blanched and pounded fine with Rose-water, a small Stick of Cinnamon, some fine white Sugar, these to get a Boil or two, and to run



through a fine Cloth into a China Bowl, keeping it stirring in the Bowl while running, then to be put into Cups to harden, when you turn it out loosen it with a Pin round the Edges, and dip the Cup in warm Water, which will make the Blanc Mange come out readily.

*Almond Flummery or Blanc Mange.*

Take a Quart of strong Jelly, either of Hartshorn or Calves Feet, sweeten it with white Sugar to your Taste, and boil in it a Stick of Cinnamon; blanch and beat fine a Pound of sweet Almonds, to be stirred into the Jelly as soon as it is hot, and when taken off the Fire add a Naggin of Cream, then to be strained into your Cups to cool; but should you chuse to serve them up on a Plate or Stand, dip the Cups in warm Water, when the Flummery will easily come out. This makes a pretty Side Dish, and is eaten with sweet Wine and Sugar.

*Almond and Rice Flummery.*

Blanch the Almonds, and pound them in a Marble or wooden Mortar; add to them a little boiling Water, press them as long as there is any Milk in the Almonds; adding fresh Water every Time; to every Quart of Almond Juice, a Quarter of a Pound of Rice, and two or three Spoonfuls of Orange-flower-water; mix them all together, and simmer it over a very slow Charcoal Fire, keep stirring it often; when done, sweeten it to your Palate; put it into Plates, and throw beaten Cinnamon over it.

*Fruit in Jelly.*

Put half a Pint of clear stiff Calf's-foot Jelly into a Bason, when it is set and stiff, lay in three fine ripe Peaches, and a Bunch of Grapes with the Stalks up, put a few Vine Leaves over them, then fill up your Bowl with Jelly, and let it stand until the next Day; then set your Bason to the Brim in hot Water, and as soon as you find it leaves the Bason, lay your Dish over it, and turn your Jelly carefully upon it: Garnish with Flowers.



*Green Melon in Flummery.*

Make a little stiff Flummery, with a good deal of bitter Almonds in it, add to it as much Juice of Spinach, as will make it a fine pale green; when it is as thick as good Cream, wet your Melon Mould and put it in, then put a Pint of clear Calf's-foot Jelly into a large Bason, and let them stand till the next Day, then turn out your Melon, and lay it in the right Side down in the Middle of your Bason of Jelly; then fill up your Bason with Jelly that is beginning to set, let it stand all Night, and turn it out the same Way as the Fruit in Jelly; make a Garland of Flowers, and put it in your Jelly.

It is a pretty Dish for the Middle at Supper, or Corner for a second Course at Dinner.

*Hen and Chickens in Jelly.*

Make some Flummery with a good Number of sweet Almonds in it, colour a little of it brown with Chocolate, and put it in a Mould the Shape of a Hen; then colour some more Flummery, with the Yolk of a hard Egg beat as fine as possible, leave part of your Flummery white; then fill the Moulds of seven Chickens, three with white Flummery, and three with yellow, and one the Colour of the Hen; when they are cold turn them into a deep Dish, put under, and round them Lemon-peel boiled tender and cut like Straw, then put a little clear Calf's-foot Jelly under them, to keep them in their Places, and let it stand until it is stiff, then fill up your Dish with more Jelly.—They are a pretty Decoration for a grand Table.

*To make a Transparent Pudding.*

Make your Calf's-foot Jelly very stiff, and when it is quite fine, put a Gill into a China Bason, let it stand until it is quite set; blanch a few Jordan Almonds, cut them and a few Jar Raisins lengthways, cut a little Citron and candied Lemon in little thin Slices, stick them all over the Jelly, and throw in a few Currants, then pour more Jelly on until it is an Inch higher; when your Jelly is set, stick in your Almonds, Raisins, Citron, and candied Lemon, with a few Currants strewed in, then more Jelly as before,



then more Almonds, Raisins, Citron, and Lemon in Layers, until your Bason is full; let it stand all Night, and turn it out the same Way as the Fish Pond.

*So make a Desert Island.*

Take a Lump of Paste, and form it into a Rock three Inches broad at the Top, colour it, and set it in the Middle of a deep China Dish, and set a cast Figure on it, with a crown on its Head, and a Knot of rock Candy at the Foot; then make a Roll of Paste an Inch thick, and stick it on the inner Edge of the Dish, two Parts round, and cut eight Pieces of candied Eringo Root, about three Inches long, and fix them upright to the Roll of Paste on the Edge; make Gravel Walks of Shot Comfits, from the Middle to the Edge of the Dish, and set small Figures in them, roll out some Paste, and cut it open like Chinese Rails, bake it, and fix it on either Side of one of the Gravel Walks, with Gum, have ready a Web of spun Sugar, and set it on the Pillars of Eringo Root, and cut Part of the Web off, to form an Entrance where the Chinese Rails are.

It is a pretty Middle Dish for a second Course at a grand Table, or a Wedding Supper, only set two crowned Figures on the Mount instead of one.

*To make a Floating Island.*

Grate the yellow Rind of a Large Lemon, into a Quart of Cream, put in a large Glass of Madeira Wine, make it pretty sweet with Loaf Sugar, mill it with a Chocolate Mill, to a strong Froth, take it off as it rises, and lay it upon a Sieve to drain all Night, then take a deep Glass Dish, and lay in your Froth, with a Naples Biscuit in the Middle of it, then beat the White of an Egg to a strong Froth, and roll a Sprig of Myrtle in it to imitate Snow, stick it in the Naples Biscuit, then lay all over your Froth Currant Jelly, cut in very thin Slices, pour over it very strong Calf's-Foot Jelly, when it grows thick, lay it all over, till it looks like Glass, and your Dish is full to the Brim; let it stand till it is quite cold and stiff, then lay on Rock candied Sweetmeats upon the Top of your Jelly, with Sheep and Swans to pick at the Myrtle, stick



Stick green Sprigs in two or three Places upon the Top of your Jelly, amongst your Shapes; it looks very pretty in the Middle of a Table for Supper.—You must not put the Shapes on the Jelly till you are going to send it to the Table.

*To make Moonshine.*

Take the Shapes of a Half-moon, and five or seven Stars, wet them, and fill them with Flummery, let them stand till they are cold, then turn them into a deep China Dish, and pour Lemon Cream round them made thus: Take a Pint of Spring Water, put to it the Juice of three Lemons, and the yellow Rind of one, the Whites of five Eggs well beaten, and four Ounces of Loaf Sugar, then set it over a slow Fire, and stir it one Way till it looks White and thick, if you let it boil it will curdle, then strain it through a Hair Sieve, and let it stand till it is cold, beat up the Yolks of five Eggs, mix them with your Whites, set them over the Fire to be kept stirring, until it is almost ready to boil, then pour it into a Basin; when it is cold pour it among your Moon and Stars: Garnish with Flowers.

It is a proper Dish for a second Course, either for Dinner or Supper.

*To make Moon and Stars in Jelly.*

Take a deep China Dish, turn the Mould of a Half-moon, and seven Stars, with the bottom Side upward in the Dish, lay a Weight upon every Mould to keep them down, then make some Flummery, and fill your Dish with it; when it is cold and stiff, take your Moulds carefully out, and fill the Vacancy with clear Calf's-Foot Jelly; you may clear your Flummery with Cochineal, and Chocolate, to make it look like the Sky, and your Moon and Stars will shew more clear: Garnish with Rock Candy Sweetmeats.

It is a pretty Corner Dish, or a proper Decoration for a grand Table.

*To make Eggs and Bacon in Flummery.*

Take a Pint of stiff Flummery, and make Part of it a pretty pink Colour, with the Colouring for the Flummery, dip a Potting-pot in cold Water, and pour in red Flummery, the Thickness of a Crown Piece,



then the same of white Flummery, and another of red, and twice the Thickness of white Flummery at the Top; one Layer must be stiff and cold before you pour on another, then take five Tea Cups, and put a large Spoonful of white Flummery into each Tea Cup, and let them stand all Night, then turn your Flummery out of your Potting-Pots, on the Back of a Plate wet with cold Water, cut your Flummery into thin Slices, and lay them on a China Dish, then turn your Flummery out of the Cups on the Dish, and take a Bit out of the Top of every one, and lay in half of a preserved Apricot; it will confine the Syrup from discolouring the Flummery, and make it like the Yolk of a poached Egg: Garnish with Flowers.

It is a pretty Corner Dish for Dinner, or Side for Supper.

*To make Cribbage Cards in Flummery.*

Fill five square Tins the Size of a Card, with very stiff Flummery, when you turn them out, have ready a little Cochineal dissolved in Brandy, and strain it through a Muslin Cloth, then take a Camel's-hair Pencil, and make Harts and Diamonds with your Cochineal, then rub a little Chocolate with a little eating Oil upon a Marble Slab, until it is very fine and bright, then make Clubs, and Spades; pour a little Lisbon Wine into the Dish, and send it up.

*To make a Dish of Snow.*

Take twelve large Apples, put them in cold Water, and set them over a very slow Fire, and when they are soft, put them upon a Hair-sieve, take off the Skin, and put the Pulp into a Basin, then beat the Whites of twelve Eggs to a very strong Froth, beat and sift half a Pound of double refined Sugar, and strew it into the Eggs, beat the Pulp of your Apples to a strong Froth, then beat them all together until they are like a stiff Snow, then lay it upon a China Dish, and heap it up as high as you can, and set round it green Knots of Paste, in Imitation of Chinese Rails; stick a Sprig of Myrtle in the Middle of the Dish, and serve it up.

It is a pretty Corner Dish for a large Table.



*To make black Caps.*

Cut twelve large Apples into Halves, and take out the Cores, place them on a thin Patty-pan, or Mazarine, as close together as they can lie, with the flat Side down, then take the Juice of a Lemon, two Spoonfuls of Orange-flower Water, to pour over them; shred some Lemon-peel fine to be thrown over them, with grated Sugar. Set them in a quick Oven, and half an Hour will do them. When you send them to Table, throw Sugar all over the Dish.

*To make green Caps.*

Take Codlings just before they are ripe, green them as you would for preserving, then rub them over with a little oiled Butter, grate double refined Sugar over them, and set them in the Oven until they look bright, and sparkle like Frost, then take them out and put them into a deep China Dish, make a very fine Custard, and pour it round them; stick single Flowers in every Apple, and serve them up.

It is a pretty Corner Dish for either Dinner or Supper.

*To make Whip Syllabub.*

Let a Quart of Cream be boiled with a Stick of Cinnamon, when cold take out the Cinnamon, sweeten to your Taste and add a Pint of sweet white Wine, with a Piece of Lemon-peel, then to be well whisked in a large Bowl with a Whisk, and as the Froth rises to be taken off with a Spoon and laid on the Bottom of a Sieve to drain, then fill your Glasses with Wine to the Height you please, filling up the Remainder with the Froth.

*To make Whip Syllabubs.*

Take a Quart of thick Cream, and half a Pint of Sack, the Juice of two Seville Oranges or Lemons, grate in the Peel of two Lemons, half a Pound of double-refined Sugar; pour it into a broad earthen Pan, and whisk it well; but first sweeten some red Wine, or Sack, and fill your Glasses as full as you chuse; then as the Froth rises, take it off with a Spoon, and lay it carefully into your Glasses, till they are as full as they will hold. Do not make these long before you use



them. You may use Cyder sweetened, or any Wine you please, or Lemon, or Orange-whey made thus: Squeeze the Juice of a Lemon or Orange into a Quarter of a Pint of Milk, when the Curd is hard, pour the Whey clear off, and sweeten it to your Palate, You may colour some with Juice of Spinach, some with Saffron, and some with Cochineal, just as you fancy.

*To make Lemon Syllabubs.*

To a Pint of Cream, put a Pound of double refined Sugar, the Juice of seven Lemons, grate the Rinds of two into a Pint of white Wine, and half a Pint of Sack, then put them all into a deep Pan, and whisk them for half an Hour, put it into Glasses the Night before you use it; it is better for standing two or three Days, but it will keep for a Week if required.

*To make everlasting Syllabubs with Flummery.*

Take five half Pints of thick Cream, half a Pint of Rhenish, half a Pint of Sack, and the Juice of two large Seville Oranges; grate in just the yellow Rind of three Lemons, and a Pound of double-refined Sugar well beat, and sifted. Mix all together with a Spoonful of Orange-flower Water, beat it well together with a Whisk half an Hour, then with a Spoon fill your Glasses. These will keep above a Week, and are better made the Day before. The best Way to whip Syllabubs is, have a fine large Chocolate Mill, which you must keep on Purpose, and a large deep Bowl to mill them in; it is both quicker done, and the Froth stronger. For the thin that is left at Bottom, have ready some Calf's-foot Jelly boiled and clarified, there must be nothing but the Calf's-foot boiled to a hard Jelly; when cold, take off the Fat, clear it with the White of Eggs, run it through a Flannel Bag, and mix it with the clear, which you have saved of the Syllabubs; sweeten it to your Palate, and give it a Boil; then pour it into Basons, or what you please. When cold, turn it out, and it is a fine Flummery.

*To make Solid Syllabubs.*

Take a Quart of rich Cream, and put in a Pint of white Wine, the Juice of four Lemons, and Sugar to



to your Taste, whip it up very well, and take off the Froth as it rises, put it upon a Hair Sieve, and let it stand till the next Day in a cool place.

*Whip Syllabubs.*

Take a Pint of thin Cream, rub a Lump of Sugar on the Out-side of a Lemon, and sweeten it to your Taste, then put in the Juice of a Lemon, and a Glass of Madeira Wine, or French Brandy, mill it to a Froth with a Chocolate Mill, and take it off as it rises, and lay it upon a Hair Sieve, then fill one half of your Glasses, a little more than half full with white Wine, and the other half a little more than half full of Red Wine, then lay on your Froth as high as you can, but observe it is well drained on your Sieve, or it will mix with your Wine, and spoil your Syllabubs.

*To make a fine Syllabub from the Cow.*

Make your Syllabub of either Cyder or Wine, make it pretty sweet, and grate Nutmeg in, then milk the Milk on the Liquor; when this is done, pour over the Top half a Pint or Pint of Cream, according to the Quantity of Syllabub you have.

You may make this Syllabub having new Milk made as hot as Milk from the Cow, pour it out of a Teapot, holding your Hand pretty high.

*To make Flummery of Groats.*

Take a Pint of bruised Groats, put them (early in the Morning) into three Pints of clear Water, to stand until Noon, which is to be poured off, then pour on them the same quantity of Water as before, to be well stirred and to stand until four o'Clock, when you are to run it through a Sieve or Cloth for boiling, and to be kept stirring all the while, adding now and then as it boils, a Spoonful of Water; as soon as it begins to thicken, drop it on a Plate, which when it readily parts from, it is done, and may be poured into Glasses to cool; serve it up as you do *Blanc Mange*.



## C H A P. VIII.

*Observation upon PRESERVES and JELLIES.*

**W**HEN you make any Kind of Jelly, take Care you do not let any of the Seeds of your Fruit run into it, nor squeeze it so near, as to prevent your Jelly from being clear; let your Sugar be pounded, and dissolved in the Syrup before you set it on the Fire, this makes the Scum rise well, and the Jelly of a better Colour: It is a great Fault to boil any Kind of Jelly too high, it makes it of a dark Colour. Green Sweetmeats are not to be kept longer in the first Syrup than the Receipt directs, otherwise you will spoil their Colour; you must take the same Care with your Oranges and Lemons, as of Cherries, Damsons, and most Sorts of Stone Fruit, cover them either with rendered Mutton Suet, or a Board to keep them down, or they will rise out of the Syrup and so contract a sour bad Taste, and spoil the whole Jar; observe to keep all wet Sweetmeats in a dry cool Place, as a damp one will make them mould, and a hot one will dry them up and make them candy; the best Direction that can be given, is first to dip strong white Paper in Brandy, and lay it close to your Sweetmeats, then to tie them well down with other white Paper, and a Fold of Cap Paper, or a strong Bladder, in order to keep out the Air, as not any thing is more injurious to your Preserves than bad covering, and leaving the Pots exposed to the Air.

Observe, never to let the Fruits you intend for Preserves or Jellies to be long pulled before you use them, by which Means they will retain their Flavour, which otherwise they would loose.

*To make Orange Jelly.*

Take half a Pound of Hartshorn Shavings, and two Quarts of Spring Water, let it boil until it is reduced to a Quart, pour it off clear, let it stand until it is cold, then take half a Pint of Spring Water, and the Rinds of three Oranges pared very thin, and the Juice of six,  
let



let them stand all Night, strain them through a fine Hair-sieve, melt the Jelly, and pour the Orange Liquor to it, sweeten it to your Taste with double-refined Sugar, put to it a Blade or two of Mace, four or five Cloves, half a small Nutmeg, and the Rind of a Lemon, beat the Whites of five Eggs to a Froth, mix it very well with your Jelly, set it over a very clear Fire, boil it three or four Minutes, run it through your Jelly Bag several Times until it is clear, and when you pour it in your Bag, take great Care you do not shake it.

*To make Hartshorn Jelly.*

Put two Quarts of Water into a clean Pan, with half a Pound of Hartshorn Shavings, let it simmer until near one half is reduced, strain it off, then put in the Peel of four Oranges, and two Lemons pared very thin, boil them five Minutes, put to it the Juice of two Lemons and four Oranges, with about ten Ounces of double-refined Sugar, beat the Whites of six Eggs to a Froth, mix them carefully with your Jelly that you may not poach your Eggs, just let it boil up, then run it through a Jelly Bag until it is clear.

*To make Hartshorn Jelly, with Directions to fill the Glasses.*

Boil half a Pound of Hartshorn in three Quarts of Water over a gentle Fire, till it becomes a Jelly. If you take out a little to cool, and it hangs on the Spoon, it is done. Strain it while it is hot, then pour it in a well tinned Sauce-pan, add to it a Pint of Rhenish Wine, and a Quarter of a Pound of Loaf-sugar; beat the Whites of four Eggs, or more to a Froth, pour them in, stir all together that the Whites may mix well with the Jelly, as if you were cooling the Jelly. Let it boil for two or three Minutes, then put in the Juice of three or four Lemons; let it boil a Minute or two longer. When it is finely curdled, and of a pure white Colour, have ready a Swan-skin Jelly Bag tied over a China Bason, to receive your Jelly, in which you are to return until it is as clear as Rock Water; then set a very clean China Bason to receive the last running, and have ready your Glasses as clean as possible, which you are



to fill from the Bason with a Spoon. Have ready some thin Rind of Lemon, and when you have filled half your Glasses, throw it into the Bason, to remain there while the other half of your Jelly is running off, then fill the Remainder of the Glasses, and they will look of a fine amber Colour. For putting in the Ingredients there is no certain Rule; you must put in Lemon and Sugar to your Palate. Most People love them sweet.

*Note,* Hartshorn Jelly is made the same Way of the Calves-foot Jelly, but observe that a Pound of Hartshorn is equal to four Calves Feet.

*To make Ribband Jelly.*

Take out the large Bones of four Calves Feet, put them down with ten Quarts of Water, with three Ounces of Hartshorn, three of Isinglass, a Nutmeg quartered, and four Blades of Mace; these to boil till reduced to two Quarts, and then run through a Flannel Bag, to stand twenty-four Hours, scrape off all the floating Fat very clean, then slice what remains, put to it the Whites of six Eggs beaten to a Froth, boil it a little, and strain it again, then run the Jelly into small high Glasses, and observe to run every Colour to the Thickness of half an Inch, to be quite cold before you run on another, and that only Blood-warm, for fear of its blending with the other. Your red Colour is made with Cochineal, green with Spinach, yellow with Saffron, blue with Syrup of Violets, white with thick Cream. You may add Orange-flower Water, Wine, Sugar, and Lemon as you please.

*To make Calves Feet Jelly.*

Boil two Calves Feet in a Gallon of Water until it comes to a Quart, then strain it, let it stand until cold, take off all the Fat, and the Jelly clear, put your Jelly into a Sauce-pan, with a Pint of Mountain Wine, half a Pound of Loaf Sugar, the Juice of four large Lemons, the Whites of six or eight Eggs well beaten, stir all well together until they boil, which is but for a few Minutes, then have ready a large Flannel Bag to run it through, which must be repeated until it runs clear, the Jelly is then to run into a Bason, having



having in it very thin Slices of Lemon-peel to colour the Jelly, from this Bason you are to fill your Glasses.

*Calves Foot Jelly. Lady Grandison.*

Put down four Calves Feet in a Gallon of Water, with four Ounces of Hartshorn, to boil to a Jelly, then run it through a Bag, and to be cleared with six Whites of Eggs well beaten; add to it a Quart of white Wine, the Juice of five Lemons, and six Pippins sliced, sweeten with the best Sugar, then give it a Boil, and run it through your Bag into the Glasses.

*Another Way.*

Let two Calves Feet be well cleaned, and put down in a Gallon of Water to boil on a slow Fire, until it jellies to a fine Thickness, which will be in about five Hours, then to be run through a Cloth, and let stand to cool, when it must be well wiped and pressed with a clean Cloth, to take off any Grease that may remain, then to be put into a Toss-pan with a Pint of Frontigniac, a Pint of French white Wine, two Nutmegs cut in Quarters, a Quarter of an Ounce of Cinnamon, the Juice of two Seville Oranges, and one large Lemon, the Rind of which is to be peeled very thin and put in, one Pound of Loaf Sugar, with the Whites of six Eggs well whisked up, these to be boiled together until the Curd breaks, then to be passed through a Napkin fixed to a Stand, and this to be repeated until you find it sufficiently clear for your Glasses.

*Another.*

Let four Feet be boiled in several Quarts of Water, to be reduced to four, and the Feet boiled quite soft. The Jelly is then to be strained from the Feet, to stand to cool; and should you find the Jelly too strong, you may lighten it with Water. To four Quarts of Jelly put in the Juice of six Lemons, a Pint of white Wine, Sack, or Sherry (the latter is to have the Preference) with the thin Peel of a Lemon, and a Pound of Loaf Sugar, then beat up the Whites of nine Eggs to a Froth with a Whisk, to be put into the Jelly when just warm, then to be set on the Fire, and when it rises to a Boil pour in a Naggin of cold Cinnamon Water, then to have two or three Boils more;



more, and the thick Scum taken off, and then run through the Jelly Bag or Cloth, and as soon as it comes clear, receive it into your Glasses. Observe the Jelly is to be put back into the Bag, &c. until it is fined.

*Currants in Jelly.*

Strip your Currants, put them in an earthen Pot, tie them close down, and set them in a Kettle of boiling Water, for three Hours, keeping the Water to a Boil; run the Juice through a Cloth, and when settled, take a Pound of double refined Sugar, beaten and sifted, to a Pint of clear Juice: Have in Readiness some whole Currants stoned, to be put into the Juice when it boils; when the Syrup jellies, put it into your Glasses: Some leave out the whole Currants; your Jelly is to be papered when cool.

*Currant Jelly.*

Pick your Currants from the Stalks, bruise them with your Hands in a Pan, to every Pint of Juice put three Quarters of a Pound of fine Loaf Sugar, to be put down in your Preserving pan, to boil until they jelly, which will be in about twenty Minutes, then to be poured into your Glasses.

*To make Currant Jelly.*

Strip the Currants from the Stalks, to be gathered in fair Weather, put them in a Stone Jar, stop it close, set it in a Kettle of boiling Water Half-way the Jar, let it boil half an Hour, take it out and strain the Juice through a coarse Hair-sieve. To a Pint of Juice put a Pound of Sugar, set it over a fine quick clear Fire in your Preserving-pan or a Bell-metal Skillet; keep stirring it all the Time till the Sugar is melted, taking off the Scum as it rises. When your Jelly is very clear, pour it into Gallipots; when cold, cut white Paper just the Bigness of the Top of the Pot to lay on the Jelly, when dipped in Brandy, to be again covered with white Paper, pricked full of Holes; keep it in a dry Place, put some into Glasses, which are also to be papered.



*To make Red Currant Jelly.*

Gather your Currants when they are dry and full ripe, strip them off the Stalks, put them in a large Stone-pot, tie a Paper over them, and let them stand an Hour in a cool Oven, strain them through a Cloth, and to every Quart of Juice add a Pound and a Half of Loaf Sugar broken in small Lumps, stir it gently over a clear Fire until your Sugar is melted, skim it well, let it boil pretty quick twenty Minutes, pour it hot into your Pots; if you let it stand it will break the Jelly, for it will not set so well as when hot; put Brandy Papers over them, and keep them in a dry Place for Use.

N. B. You may make Jelly of half red and half white Currants the same Way.

*To make Black Currant Jelly.*

Get your Currants when they are ripe and dry, pick them off the Stalks and put them in a large Stone-pot, to every ten Quarts of Currants, put a Quart of Water, tie a Paper over them, and set them in a cool Oven for two Hours, then squeeze them through a very thin Cloth, to every Quart of Juice add a Pound and a Half of Loaf Sugar broken in small Pieces, stir it gently until the Sugar is melted; when it boils skim it well, let it boil pretty quick for half an Hour over a clear Fire, then pour it into Pots; put Brandy Papers over them, and keep them for Use.

*Currant Jelly.*

Your Currants being quite ripe let them be carefully picked from the Stalks, throwing out such as are bad, they are then to be squeezed, and the Juice to run through a Jelly Bag, then take a Pound of Sugar to every Pint of Juice, boil and skim for a Quarter of an Hour, to put into your Glasses.

*Raspberry Jelly.*

To be made the same Way, only you are to add some Juice of Currants to your Raspberry Juice, to give it Strength for keeping.

*Goosberry Jelly.*

To be made as you do the Currant.



*To make Red Raspberry Jam.*

Gather your Raspberries when they are ripe and dry, pick them very carefully from the Stalks, and such as are bruised, you are then to mash them in a Bowl with a silver or wooden Ladle: as soon as you have done, strew in their own Weight of Lump Sugar, and half their Weight of Currant Juice, baked and strained as for Jelly, then set them over a clear slow Fire, boil them half an Hour, skim them well, to be kept stirring all the Time, then put them into Pots or Glasses, with Brandy Papers over them, to keep for Use.

Observe not to delay boiling off your Raspberries immediately, otherwise a great Part of the fine Flavour will be lost, and to be prepared as soon as the Fruit is brought from the Garden.

*To make Raspberry Jam.*

Take a Pint of Currant-Jelly, and a Quart of Raspberries, bruise them well together, set them over a slow Fire, keeping them stirring all the Time till it boils; let it boil five or six Minutes, pour it into your Gallypots, paper as you do the Currant-Jelly, and keep it for Use. It will keep for two or three Years, and have the full Flavour of the Raspberry.

*To make White Raspberry Jam.*

Get your Raspberries dry and full ripe, bruise them well, and take their own Weight of Loaf Sugar, and half their Weight of the Juice of white Currants, boil them half an Hour over a clear slow Fire, skim them well, and put them into Pots or Glasses, tie them down with Brandy Papers, and keep them dry for Use.

*N. B.* Strew in your Sugar as in the red Raspberry Jam.

*To make Raspberry Jam.*

You are to infuse your Raspberries, (but must be very careful to pick out those that are dead and magotty) when they are tender; take out some of their Juice to be replaced with the same Quantity of Currant Juice; add to them their Weight in Sugar and boil up all together; put it into your Glasses, to eat with Cream all the Year.



The Raspberry Juice that is taken out, may be boiled up for Syrup, with the Addition of some Currant Juice, which will make it Jelly, and give it strength for keeping.

*To make Red Strawberry Jam.*

Gather the scarlet Strawberries when full ripe, bruise them very well, and put to them a little Juice of Strawberries, beat and sift their Weight in Sugar, strew it among them, and put them in the Preserving-pan, set them over a clear slow Fire, skim them, and boil them twenty Minutes, then put them into Pots or Glasses for Use.

*To make Gooseberry Jam.*

Gather your Gooseberries full ripe, and the green Sort, top and tail them, take a Pound of Fruit to three Quarters of a Pound of double-refined Sugar, and half a Pint of Water; boil your Water and Sugar together, skim it, and put in your Gooseberries, and boil them until they are clear and tender; break them, and put them into your Pots.

*To make Green Gooseberry Jam.*

Take the Green Gooseberries when they are full grown, but not ripe, cut them in two and pick out the Seeds, then put them in a Pan of Water, green them as you do the Gooseberries, in Imitation of Hops, and lay them on a Sieve to drain, then beat them in a Marble Mortar with their Weight in Sugar, then take a Quart of Gooseberries, boil them to mash in a Quart of Water, then squeeze them, and to every Pint of Liquor put a Pound of fine Loaf Sugar, boil and skim it, then put in your green Gooseberries, boil them until they are very thick, clear, and of a pretty green, then put them in Glasses for Use.

*To jar Cherries, Lady North's Way.*

Take twelve Pounds of Cherries, stone them, put them into your Preserving-pan, with three Pounds of double-refined Sugar, and a Quart of Water: Then set them on the Fire until they are scalding hot, then take them off for a little while, and set them on the Fire again. Boil them until they are tender, then sprinkle



sprinkle them with half a Pound of double-refined Sugar pounded, and skim them clean. Put them all together in a China Bowl, let them stand in the Syrup three Days, then drain them through a Sieve, take them out one by one with the Holes downwards on a Wicker-sieve, then set them in a Stove to dry, and as they dry turn them upon clean Sieves. When they are dry enough, put a clean white Sheet of Paper in a Preserving-pan, then put all the Cherries in with another clean white Sheet of Paper over them; cover them close with a Cloth, and set them over a cool Fire until they sweat, then take them off the Fire, and let them stand till they are cold, and put them in Boxes or Jars to keep.

*To dry Cherries.*

To every four Pounds of Cherries, put one of Sugar, and as much Water as will wet the Sugar, which when melted is to be boiled; when your Cherries are stoned they are to have a Boil in the Sugar. Skim them two or three Times, then take them off to stand in the Syrup two or three Days, then boil your Syrup and put it to them again, but observe the Cherries are not to be boiled any more. Let them stand three or four Days longer, then take them out, lay them on Sieves and in the Sun, or in a slow Oven, when they are to be laid in Rows in Boxes, with white Paper between each.

*To preserve Currants in Bunches.*

Stone your Currants, and tie them in Bunches as before, and put them in the Preserving-pan, with their Weight of double-refined Sugar beat and sifted fine, where they are to remain all Night, then take some Pippins, pare, core, and boil them in a little Water, not to be stirred, only pressed with the Back of a Spoon, and when the Water is strong of the Apple, add to it the Juice of a Lemon, to be strained through a Jelly Bag until it runs quite clear, and to every Pint of your Liquor add a Pound of double refined Sugar, then boil it up to a strong Jelly, and add it to your Currants, and boil them until they look clear, cover them in the Preserving-pan with Paper until they are almost



almost cold, then put a Bunch of Currants in each Glass, and fill it up with Jelly; when they are cold, wet Papers in Brandy, to lay over them, to be covered with another Paper, and set in a dry Place.

*To preserve Currants for Tarts.*

Let your Currants be gathered when they are dry, to be picked, to every Pound and a Quarter of Currants, put a Pound of Sugar into a Preserving pan, with as much Juice of Currants as will dissolve it, when it boils skim it, and put in your Currants, and boil them until they are clear; put them into a Jar, lay Brandy Paper over them, to be tied down, keep them in a dry Place.

*To preserve Grapes in Brandy.*

Take some close Bunches of Grapes, but not too ripe, either red or white, put them into a Jar, with a Quarter of a Pound of Sugar Candy, and fill the Jar with common Brandy, tie it close with a Bladder, and set them in a dry Place. Morello Cherries are preserved the same Way.

*To preserve Kentish or Golden Pippins.*

Boil the Rind of an Orange very tender, then lay it in Water for two or three Days, take a Quarter of a Peck of Golden Pippins, pare, core, quarter, and boil them to a strong Jelly, and run it through a Jelly Bag, then take twelve Pippins, pare them and scrape out the Cores, put two Pounds of Loaf Sugar into a Stew-pan, with near a Pint of Water, when it boils skim it, and put in your Pippins with the Orange Rind in thin Slices, let them boil fast until the Sugar is very thick and will almost candy, then put in a Pint of Pippin-jelly, boil them fast until the Jelly is clear, then squeeze in the Juice of a Lemon, give it one Boil, and put them into Pots or Glasses with the Orange peel.

*To preserve Green Codlings that will keep all the Year.*

Take Codlings about the Size of Walnuts, with the Stalks and a Leaf or two, put a Handful of Vine Leaves into a Brass Pan of Spring Water, then a Layer of Codlings, then Vine Leaves until the Pan is full, cover it so close that no Steam can pass off, set it on a slow



a slow Fire; when they are tender take off the Skins with a Penknife, then put them in the same Water with the Vine Leaves; it must be quite cold or it will be apt to crack them, put in a little Roach Allum, and set them over a very slow Fire until they are green (which will be in three or four Hours) then take them out, and lay them on a Sieve to drain.—Make a good Syrup, and give them a gentle Boil once a Day for three Days, then put them in small Jars, cover them with Brandy Paper, and keep them for Use.

*To preserve golden pippins.*

Take a pound of clear sound Pippins, pare them and take out the Cores, then take a pound of the best Sugar beaten fine, and put in a quart of fair Water and set it on the Fire, and when it boils apace put in your Pippins, and when they are clear and tender, and the Liquor wasted a good deal, put in a quarter of a pint of the juice of Lemon and some slices of Orange-peel; keep it scummed and when it has boiled a little take out your Pippins and strain your Liquor, and when cold pour it over your Pippins.

*To preserve Green Apricots.*

Gather your Apricots before their Stones are hard, put them in a Pan of hard Water, with plenty of Vine Leaves, set them over a slow Fire until they are quite yellow, then take them out and rub them with a Flannel and Salt to take off the Lint, put them into the Pan again with the same Water and Leaves, cover them close, set them a great Distance from the Fire until they are of a fine light green, then take them carefully up, pick out all that are ill coloured and broken, boil the best for two or three Times gently in a thin Syrup, let them be quite cold each Time; when they look plump and clear, make a Syrup of double-refined Sugar, but not too thick, give your Apricots a gentle Boil in it, then put them into Pots or Glasses, dip Papers in Brandy, lay it over them, and keep them for Use, then take all are broken and bad coloured, and boil them in the first Syrup, for Tarts.



*To preserve Goosberries green.*

Take the green Walnut Goosberries when they are full grown, and take out the Seeds, put them in cold Water, cover them close with Vine Leaves, and set them over a slow Fire; when they are hot take them off, and let them stand, and when they are cold set them on again until they are pretty green, then put them on a Sieve to drain, and have ready a Syrup made of double-refined Sugar, and half a Pint of Spring Water; the Syrup is to be cold when the Goosberries are put in, and boil them until they are clear, and set them by for a Day or two, then give them two or three Scalds, and put them into Pots or Glasses for Use.

*To preserve Green Goosberries in Imitation of Hops.*

Take the largest green Walnut Goosberries you can get, cut them at the Stalk-ends in four Quarters, leaving them whole at the Blossom-end, then take out all the Seeds, and put five or six one in another, take a Needleful of strong Thread, with a large Knot at the End, run the Needle through the Bunch of Goosberries, and tie a Knot to fasten them together, (they resemble Hops) and put cold Spring Water in your Pan, a large Handful of Vine Leaves in the Bottom, and three or four Layers of Goosberries, with plenty of Vine Leaves between every Layer, and over the Top of your Pan, cover it so that no Steam can get out, and set them on a slow Fire; when they are scalding hot take them off, and let them stand until they are cold, then set them on again until they are of a good green, then take them off and let them stand until they are quite cold, then put them in a Sieve to drain, make a thin Syrup to every Pint of Water, put in a Pound of common Loaf Sugar, boil and skim it well; when it is about half cold, put in your Goosberries, let them stand until the next Day, when you are to give them a Boil every Day for three Days, then make a Syrup, to every Pint of Water put a Pound of fine Sugar, a Slice of Ginger, and a little Lemon-peel cut lengthway exceeding thin, boil and skim it well, give your Goosberries a Boil in it; when they are cold put them



them into the Glassees or Pots, lay Papers dipped in Brandy over them, tie them up, and keep them for Use.

*To preserve Green Gage Plumbs.*

Take the finest Plumbs you can get just before they are ripe, put them in a Pan, with a Layer of Vine Leaves at the Bottom of your Pan, then a Layer of Plumbs, do so until your Pan is almost full, then fill it with Water, set them on a slow Fire; when they are hot and their Skins begin to rise, take them off, and take the Skins carefully off, put them on a Sieve as you do them, then lay them in the same Water again, with a Layer of Leaves between, as you did at first, cover them very close so that no Steam can get out, and place them at a great Distance from the Fire until they are green, which will be in five or six Hours at least, then take them carefully up, lay them on a Hair Sieve to drain, make a good Syrup, give them a gentle Boil in it twice a Day for two Days, take them out, and put them into a fine clear Syrup; put Paper dipped in Brandy over them, and keep them for Use.

*To preserve Walnuts green.*

Take your Walnuts when they are a little larger than a good Nutmeg, wrap every Walnut in Vine Leaves, tie it round with a String, then put them into a large Quantity of Salt and Water, let them lie in it for three Days, then put them in fresh Salt and Water, and let them lie in it for three Days longer, then take them out, and lay a large Quantity of Vine Leaves in the Bottom of your Pan, then a Layer of Walnuts, then Vine Leaves, do so until your Pan is full, but take great Care the Walnuts do not touch one another, fill your Pan with hard Water, with a little Bit of Roach Allum, set it over the Fire until the Water is very hot, but do not let it boil, take it off, let them stand in the Water until it is quite cold, then set them over the Fire again; when they are green take the Pan off the Fire, and when the Water is quite cold take out the Walnuts, lay them on a Sieve a good Distance from each other, have ready a thin Syrup boiled and skimmed; when it is pretty cool put in your Walnuts, let them stand all Night, the next Day give



give them several Scalds, but do not let them boil, keep your Preserving-pan close covered, and when you see that they look bright, and a pretty good Colour, have ready made a rich Syrup of fine Loaf Sugar, with a few Slices of Ginger, and two or three Blades of Mace, scald your Walnuts in it, put them in small Jars, with Paper dipped in Brandy over them, tie them down with Bladders, and keep them for Use.

*To preserve Walnuts white.*

Take full grown Walnuts, but not shelled, pare them until you see the white appear, put them in Salt and Water as you do them, have ready boiling a large Sauce-pan full of soft Water, boil them in it five Minutes, take them up and lay them between two Cloths until you have made a thin Syrup, boil them gently in it for four or five Minutes, then put them in a Jar, stop them up close that no Steam can get out, if it does it will spoil their Colour, the next Day boil them again, when they are cold, make a fresh thick Syrup, with two or three Slices of Ginger and a Blade of Mace, boil and skim it well, then give your Walnuts a Boil in it, and put them in Glass Jars with Papers dipped in Brandy laid over them, and tie Bladders over them to keep out the Air.

*To preserve Walnuts white.*

Having provided Walnuts that are come to their full Growth, but before the Wood is formed, pare them neatly till the White appears, and throw them into Water: Afterwards let them boil for some Time in the same Water, while other Water is set over another Fire, into which the Walnuts are to be put as soon as it begins to boil. To know whether they are done enough, prick them with a Pin from Time to Time, so that when they slip off from it, they must be taken off the Fire. To make them white, throw in a Handful of beaten Allum, and give them one Boiling more; they are then to be cooled by turning them into fresh Water, in order to be put into Sugar, allowing one Ladlesful of Water for every two of Sugar; after your Walnuts are well drained, slip them into earthen Pans; and having caused the Sugar



and Water to be heated together, pour it upon them. On the next Day, you are to clear the Syrup from the Pans, without removing the Walnuts, because they must not be set over the Fire at all. Let this Syrup have five or six Boilings, augmenting it a little with Sugar, and let it be poured on the Walnuts. On the second Day it must have fifteen Boilings; on the third Day it must boil until it is very smooth, between smooth and pearled, and at last entirely pearled; take Care to increase the Quantity of Sugar at every Time, to the End that the Walnuts may be equally soaked in the Syrup. To bring the whole Work to Perfection, let them continue in the Stove during the Night, and the next Morning they must be put into Pots, or you may make an End of drying them in the same Stove at Pleasure, as other Fruits.

For Walnuts preserved Liquid, in Case you add some Syrup of Apricots, they will keep much better. If you have a Mind to stuff them with Lemon-peel, it may be done before they are set in the Stove. For that Purpose it would be requisite to make an Opening with the Point of a Knife, either quite through, or on the Top of the Walnut, and then the Lemon-peel issuing from thence, will appear as if it were the natural Stalk. If some Ambergrease be also added, it will give it a Perfume very grateful both to the Taste and Smell.

*To preserve Barberries.*

Stone your Barberries and cut out the black Eye, and to every Pound put three Pounds of the best Sugar, and make a good thick Syrup, and when it is cold put in your Barberries, and let them boil a while, and when you think they are done put them into Pots.

*To make Orange Marmalade.*

Take the best *Seville* Oranges, grate the Rinds to take off the Bitterness, cut them into Quarters, and put them in Water, which you must shift twice or thrice a Day, for three Days, then boil them, shifting the Water until they are tender, shred them very small, then pick out the Skins and Seeds from the Pulp  
and



and put it to the Peel that is shred; and to a Pound of the Pulp take a Pound of double-refined Sugar. Dissolve your Sugar with Water, and boil it to a Candy Height, (with a very quick Fire) which you may know by the dropping of it, as soon as it draws like a Hair, take it off the Fire, put in your Pulp, stir it well together, then set it on the Embers, and continue to stir until it is thick, but not to boil. If you would have it cut like Marmalade, add some Jelly of Pippins, with an allowance of Sugar.

*Another Way.*

Take the clearest *Seville* Oranges, cut them in two, squeeze the Pulp and Juice into a Bason, pick all the Seeds and Skins out, boil the Rinds in hard Water until they are tender, (change the Water two or three Times while they are boiling) then pound them in a Marble Mortar, add to it the Juice and Pulp, and put them in the Preserving-pan, with double their Weight of Loaf Sugar, set it over a slow Fire, boil it a little more than half an Hour, then put it into Pots, with Brandy Papers over them.

*Marmalade of Pippins.*

Take a Pint of Spring Water and a Pound of Sugar, boil and scum it very clean, put to it a Pound of Pippins quartered, cored and pared, let them boil until they are tender, then take them off the Fire and beat them with a Spoon, put them into the Pan again, and have ready two Ounces of Orange or Lemon-peel cut very thin, and the Juice of two Lemons, to boil it until it comes from the Bottom of the Pan, then put it into Glasses, and let it stand uncovered four and twenty Hour near a Fire.

*A Florendine of Oranges or Apples.*

Get half a Dozen *Seville* Oranges, save the Juice, and take out the Pulp, lay the Rinds in Water twenty-four Hours, shift it three or four Times, and boil them in three or four Waters; then drain them from the Water, and put them to a Pound of Sugar, with their Juice, boil them to a Syrup, take great Care they do not stick to the Pan, and set them by for Use. When you use them, lay a Puff-paste in the Dish,



boil ten Pippins pared, quartered, and cored in a little Water and Sugar, and slice two of the Oranges, to mix with the Pippins in the Dish, bake it in a slow Oven with a Crust, or just bake the Crust, and then lay in the Ingredients.

*Buttered Oranges.*

Take eight Eggs, and the Whites of four; beat them well together, then squeeze into them the Juice of seven good Oranges, and three or four Spoonfuls of Rose-water, and let them run through a Hair-sieve into a Bason; put to it half a Pound of beaten Sugar, then set it over a gentle Fire, and when it begins to thicken put in a Bit of Butter, about the Bigness of a large Nutmeg, and when it is somewhat thicker pour it into a broad flat China Dish, to eat cold. It will not keep well above two Days, but it is very wholesome and pleasant to the Taste.

*Almond Butter.*

Take three Quarters of a Pound of Almonds, and lay them in cold Water all Night; blanch them the next Morning, and beat them very fine; put to them a Pint of clear Spring Water, and wring them hard in a strong Cloth (or press them) then beat your Almonds as before with some of the same Liquor, and strain them again; do this until all the Goodness of your Almonds is come into your Liquor; set a Quart of thick Cream on the Fire, and as soon as it is warm put in your Almond Liquor, the Yolks of six Eggs well beaten, two or three Spoonfuls of Rose-water, or Orange-flower Water, and a little Salt; stir it till it rises in Curds, then drain it in a Cloth; the next Day beat it up, with six Ounces of double-refined Sugar, beat and sifted. Another Way is, to beat that Quantity of Almonds with only so much Water as will keep them from oiling, and strain them out; then set a Quart of thick Cream upon a quick Fire, and when it is ready to boil, put in your Almonds.

*To make Quince Marmalade.*

Take your Quinces when they are full ripe, pare them, and cut them into Quarters, then take out the Core, and put them into a Sauce-pan that is well tinned,



ned, cover them with the Parings, fill the Sauce-pan near full of Spring Water, cover it close, and let them stew over a slow Fire until they are soft, and of a Pink Colour, then pick out all your Quinces from the Parings, beat them to a Pulp in a Marble Mortar, take their Weight of fine Loaf-Sugar, and as much Water as will dissolve it, boil and skim it well, then put in your Quinces and boil them gently three Quarters of an Hour, keep stirring it all the Time, or it will stick to the Pan and burn; when it is cold, put it into flat Sweetmeat-pots, and tie it down with Brandy Paper.

*To make Apricot Marmalade.*

When you preserve Apricots, pick out all that are bad, and those that are too ripe for keeping, boil them in a Syrup until they will mash, then beat them in a Marble Mortar to a Paste, take half their Weight of Loaf Sugar, with as much Water as will dissolve it, boil and skim it well, in which boil the Apricots until they look clear, and the Syrup thick like a fine Jelly, to be put into your Sweetmeat Glasses, and keep them for Use.

*To make Marmalade of Rasberries.*

Let a Pound of Rasberries be picked clean and boiled, then take a Pint and a Half of Currant Juice, and boil it with a Pound of Loaf Sugar to a Jelly, then put in the Rasberries, boil them together, and when they come to a good Thickness for Marmalade, put them into Glasses.

*Marmalade of Cherries.*

Take three Pounds of Cherries, stone them and boil them pretty dry, then take a Pint and a Half of Currant Juice, and boil it with a Pound of Loaf Sugar so as to jelly, then put in your Cherries, and boil it to a good Thickness for Marmalade.

*To make Currant Marmalade.*

Wash your Currants well, and put them in your Preserving-pan, bruise them, and with a little Water boil them to a Pulp, press out the Juice, and to every Pound take twenty Ounces of Loaf Sugar, boil it to crack; then take it from the Fire, and put in the Paste; then heat it over the Fire, take off the Scum,



and put it into your Paste Pots or Glasses, then dry and manage them as other Pastes.

*Marmalade of Apricots.*

Take clear Apricots, and cut them in very thin Slices with their Skins on, and to a Pound of Apricots put three Quarters of a Pound of fine Sugar, put them together on the Fire, and stir them till the Apricots look clear and the Syrup be a little thickened; you must be careful not to let it boil; then put it into Glasses and stove it till it candies: if you have white Currants or white Pear-plums, take a Pint of the Juice of either, and put to it three Pounds of Apricots; when you you must add this, add a Pound of more Sugar to the Apricots, and do not put in your Juice until half an Hour before you take it up.

*To preserve Green Pine Apples.*

Get your Pine Apples before they are ripe, and lay them in a strong Salt and Water five Days, then put a large Handful of Vine Leaves in the Bottom of a large Sauce-pan, and put in your Pine Apple, fill up your Pan with Vine Leaves, then pour on the Salt and Water it was laid in, cover it very close, and set it over a slow Fire, let it stand until it is a fine light Green, have ready a thin Syrup, made of a Quart of Water, and a Pound of double-refined Sugar, when it is almost cold, put it into a deep Jar, and put in the Pine Apple with its Crown on, let it stand a Week, and take Care that it is well covered with the Syrup, then boil your Syrup again, and pour it carefully into your Jar, lest you break the Crown of your Pine Apple, and let it stand eight or ten Weeks, and give the Syrup two or three Boils to keep it from moulding, let your Syrup stand until it is near cold, before you pour it on; when your Pine Apple looks quite full and green, take it out of the Syrup, and make a thick one of three Pounds of double-refined Sugar, with as much Water as will dissolve it, boil and skim it well, put a few Slices of white Ginger in it, when it is near cold, pour it upon your Pine Apple, tie it down with a Bladder, and the Pine Apple will keep many Years, and not shrink, but if you put it  
into



into this thick Syrup at the first, it will shrink, for the Strength of the Syrup draws out the Juice, and spoils it.

*N. B.* It is a great Fault to put any Kind of Fruit that is preserved whole, into thick Syrup at first.

*To preserve Cucumbers equal with any India Sweet-meats.*

Take fine young Gerkins, of two or three different Sizes; put them into a Stone Jar, cover them well with Vine Leaves, fill the Jar with Spring Water, cover it close; let it stand near the Fire, so as to be quite warm, for ten Days or a Fortnight; then take them out, and throw them into Spring Water, they will look quite yellow, and stink, but you must not mind that. Have ready your Preserving-pan; take them out of that Water, and put them into the Pan, cover them well with Vine Leaves, fill it with Spring-water, set it over a Charcoal Fire, cover them close, and let them simmer very slow; look at them often, and when you see them turned quite of a fine green, take off the Leaves and throw them into a large Sieve; then into a coarse Cloth, four or five Times doubled; when they are cold, put them into the Jar, and have ready your Syrup, made of double-refined Sugar, in which boil a great deal of Lemon-peel and whole Ginger; pour it hot over them, and cover them down close; do this thrice; pare your Lemon-peel very thin, and cut them in long thin Bits, about two Inches long; the Ginger must be well boiled in Water before it is put into the Syrup. Take long Cucumbers, cut them in half, scoop out the Inside; do them the same Way. They eat very fine in minced Pies or Puddings; or boil the Syrup to a Candy, and dry them on Sieves.

*To preserve Strawberries whole.*

Get the finest scarlet Strawberries with their Stalks, before they are too ripe, then lay them separately on a China Dish, beat and sift on them twice their Weight of double-refined Sugar, then take a few ripe scarlet Strawberries, bruise them, and put them into a Jar, with their Weight of double-



refined Sugar beat small, cover them close, and let them stand in a Kettle of boiling Water until they are soft, and the Juice is come out of them, then strain them through a Muslin Cloth into a Toss-pan, boil and skim it well, when it is cold, put in your whole Strawberries, and set them over the Fire until they are Milk-warm, then take them off, and let them stand until they are quite cold, then set them on again, and make them a little hotter, do so several Times until they look clear, but do not let them boil, when the Strawberries are cold, put them into Jelly Glasses, with their Stalks downward, and fill up your Glasses with the Syrup; tie them down, first laying Brandy Paper over them.

They are very pretty amongst Jellies and Creams, and proper for setting out a Dessert of any Kind.

*To preserve White Rasberries whole.*

Get your Rasberries when they are turning white, with the Stalks about an Inch long, lay them single on a Dish, beat and sift their Weight of double-refined Sugar, over them, to every Quart of Rasberries, take a Quart of white Currant Juice, put to it its Weight of double-refined Sugar, boil and skim it well, then put in your Rasberries and give them a Scald, take them off and let them stand for two Hours, then set them on again and make them a little hotter, so do for two or three Times until they look clear, but do not let them boil, it would bring off the Stalks; when they are pretty cool, put them into the Jelly Glasses with the Stalks down, and keep them for Use.

N. B. You may preserve red Rasberries the same Way, only take red Currant Juice instead of white.

*To preserve Morello Cherries.*

Get your Cherries when they are full ripe, take out the Stalks and prick them with a Pin, to every two Pounds of Cherries, put a Pound and a Half of Loaf Sugar, beat Part of your Sugar and strew it over them, let them stand all Night, dissolve the rest in half a Pint of the Juice of your Currants, set it over a slow Fire, and put in the Cherries with the Sugar.



Sugar, and give them a gentle Scald, let them stand all Night again, and give them another Scald, then take them carefully out, and boil your Syrup until it is thick, then pour it upon your Cherries; if you find it be too thin, boil it again.

*To keep Damsons for Tarts.*

Wipe your Damsons, put them into an earthen Pot, and between every Layer, shake in fine powdered Sugar; two Pounds of Sugar will be sufficient for six Pounds of Damsons. When this is finished, make up your Pot with Rye-Dough, to be put in the Oven with your Bread; as soon as it is baked and cool, set up a Stick in the Middle of your Pot of Damsons, passing over it a Piece of white Paper so as to cover them, first covering the Paper with melted fresh Butter, which is to be raised up with the Stick when any of the Damsons are wanted, to be replaced. Thus you may keep them all the Year.

*To preserve Damsons whole.*

Let some Damsons be cut in Pieces, and set over the Fire in a Skillet, with as much Water as will cover them. When they are boiled and the Liquor pretty strong strain it; then take for every Pound of the whole Damsons (well wiped) a Pound of single-refined Sugar, and put the third Part of your Sugar into the Liquor, set it over the Fire, and when it simmers put in the Damsons. Let them have one good Boil, then take them off for half an Hour, to be covered up close; then set them on again, and let them simmer, first turning them; then take them out and put them in a Bason, throwing the Remainder of the Sugar over them, then the Liquor when hot to be covered, to stand until next Day, then boil them up again; they are then to be put into Pots and to have the Liquor poured over them, when boiled to a Jelly, and almost cold, to be papered as you do your Preserves.

*To preserve Magnum Bonum Plumbs.*

Take the large yellow plumbs, put them in a Pan of spring Water, set them over a slow Fire, keep them under the Water with a Spoon until you find the Skin will separate with a Penknife, which when done,



they are to be laid in a fine thin Syrup and to have a gentle Boil, then take them off, and turn them pretty often in the Syrup, or the Outside will turn brown, when they are quite cold, set them over the Fire again, let them boil five or six Minutes, then take them off, and turn them very often in the Syrup as before, and lay them separately on a flat China Dish, strain the Syrup through a Muslin Cloth, add to it the Weight of the Plumbs of fine Loaf Sugar, boil and skim it very well, then put in your Plumbs, boil them until they look clear, then put them into Jars or Glasses, cover them well with the Syrup, or they will lose their Colour, put Brandy Papers and a Bladder over them.

*To preserve Apricots.*

Pare your Apricots, and thrust out the Stones with a Skewer, to every Pound of Apricots put a Pound of Loaf Sugar, strew Part of it over them, to stand until next Day, then give them three or four gentle Boils, letting them cool each Time, then take them out of the Syrup one by one, skim the Syrup well, boil it until it is thick and clear, to be poured over the Apricots, cover them with Brandy Papers.

*To preserve Apricots.*

When your Apricots are stoned and pared put them in a Silver Cup or Tankard, to be covered with their Weight of double-refined Sugar beaten and sifted, to stand all Night. Next Day put them on a gentle Fire in a Preserving-pan, to simmer a little, then to boil until they are tender and clear, taking them off sometimes to turn and skim. Observe to keep them under the Liquor while doing, and with a small Bodkin or large Needle, prick them that the Syrup may penetrate, then they are to be put in the Glasses. Boil and skim your Syrup, to be put on your Apricots when cold.

*To preserve Gooseberries whole without stoning.*

Take the largest preserving Gooseberries and pick off their black Eyes, but not the Stalks; scald them in a Pot of Water covered close, but not to boil, and when tender, put them in cold Water, then take a Pound and a Half of double-refined Sugar for every Pound of Gooseberries,



Goosberries, to be clarified with Water (a Pint to a Pound of Sugar) and when your Syrup is cold, put the Goosberries separately in your Preserving-pan, and put the Syrup to them, to be set on a gentle Fire; let them boil, but not too fast, lest they break; and when they have boiled and you perceive the Sugar has entered them, take them off, cover them with white Paper, and set them by till the next Day. Then take them out of the Syrup, and boil it until it begins to be ropy; skim it, and put it to them again, then set them on a gentle Fire, and let them preserve gently till you perceive the Syrup will rope; then take them off, set them by till they are cold, cover them with Paper, then boil some Goosberries in fair Water, and when the Liquor is strong enough strain it off. Let it stand to settle, and to every Pint take a Pound of double-refined Sugar, and make a Jelly of it, put the Goosberries in Glasses, when they are cold, cover them with the Jelly, the next Day paper them with damped Paper, as it closes best with other Paper over the Glass. Set them in your Stove or a dry Place.

*To preserve Peaches.*

Pare your Peaches, and take their full Weight of Sugar, make a thin Syrup, in which boil your Peaches until they are tender, then take them up, and let them stand for two or three Days, then boil them up again, and when the Fruit is no more than luke-warm, put them into your Pots and pour the Syrup cold over them.

*To preserve Walnuts green.*

Wipe them very clean, and lay them in strong Salt and Water twenty-four Hours; then take them out and wipe them very clean, have ready a Skillet of Water boiling, throw them in, let them boil a Minute, and take them out: Lay them on a coarse Cloth, and boil your Sugar as above; then just give your Walnuts a Scald in the Sugar, take them up and lay them to cool. Put them in your Preserving-pot, and pour on your Syrup as directed for the Peaches.

*To preserve Peaches.*

Get the largest Peaches before they are too ripe, rub off the Lint with a Cloth, then run them down the Seam



Seam with a Pin, Skin deep, cover them with French Brandy, tie a Bladder over them, and let them stand a Week, then take them out, and make a strong Syrup for them, boil and skim it well, put in your Peaches, and boil them until they look clear, then take them out and put them into Pots or Glasses, mix the Syrup with the Brandy, when it is cold, pour it on your Peaches; tie them close down with a Bladder, that the Air cannot get in, or the Peaches will turn Black.

*To preserve any Sort of Fruit whole for Tarts.*

Take to a Pound of Fruit, half a Pound of Sugar, the Sugar must be made into a Syrup with Water and boiled pretty high, then put in the Fruit, and let it boil a little while in the Syrup, then take it off and let it stand three Days, afterwards boil it up as high as you think will keep it, have ready some Mutton-suet finely clarified, and when the Fruit is in the Pots, before it is cold, pour in the Suet hot upon it, and it will keep from moulding or working; tie Papers over the Pots.

*To keep Grapes, Gooseberries, Apricots, Peaches, Currants, and Plumbs, the whole Year.*

Take fine dry Sand that has little or no Saltiness in it; make it as dry as possible, gather your Fruits when they are just ripening, or coming something near Ripeness; dip the Ends of their Stalks in melted Pitch, or Bees Wax, and having a large Box to shut down with a close Lid, dry your Fruit in the Sun a little, to take away the superfluous Moisture, and lightly spread a Layer of Sand in the Bottom of the Box, and a Layer of Fruit on them, but not too near each other; then scatter Sand, with much Evenness, about an Inch thick over them, and so another Layer until the Box is full; then shut down the Lid close, and as you take them out, lay them even again. In this Manner you will have them fit for Tarts and other Uses, until new ones come again. If they are a little wrinkled, wash them in warm Water, and it will plump them up again. You may use Millet instead of Sand.



*To keep Figs, and Stone Fruit, sound all the Year.*

Take a large Earthen Pot, put the Fruit into it in Layers, with their own Leaves between each Layer. Then boil up Water and Honey, skimming it until no more will arise, but make it not too thick of the Honey, and pour it in warm to them; stop up the Vessel close, and when you take them out for Use, put them two Hours in warm Water, and they will have in a great Measure their natural Taste.

*To keep Strawberries, Raspberries, Currants, Gooseberries, and Mulberries.*

Take new Stone-bottles, air them well in the Sun, or by the Fire, dry your Fruit from superfluous Moisture, to prevent its sweating; take off the Stalks, and put them into the empty Bottles by a Fire, that will draw out as much of the Air as may be; then suddenly cork them up, and tye down the Corks with Wires; let the Corks be sound, and compact to exclude the Air, to be kept in a moderate cool Place, cover the Bottles with Sand, laying them on their Sides.

*To preserve Quinces whole.*

Pare your Quinces very thin and round, that they may look like a Screw, then put them into a well tinned Sauce-pan, with a new Pewter Spoon in the Middle of them, and fill your Sauce-pan with hard Water, and lay the Parings over your Quinces to keep them down, cover your Sauce-pan so close that the Steam cannot get out, set them over a slow Fire until they are soft, and of a fine Pink Colour, let them stand until they are cold, and make a good Syrup of double-refined Sugar, boil and skim it well, then put in your Quinces, let them boil ten Minutes, take them off, and let them stand two or three Hours, then boil them until the Syrup looks thick, and the Quinces clear, then put them in deep Jars, with Brandy Papers and Leather over them; keep them in a dry Place for Use.

N. B. You may preserve Quinces in Quarters the same Way.



*To preserve Oranges carved.*

Take the fairest *Seville* Oranges you can get, cut the Rinds with a Pen-knife in what Form you please, draw out the Part of your Peel as you cut them, and put them into Salt and hard Water, let them stand for three Days, to take off their Bitterness, then boil them an Hour in a large Sauce-pan of fresh Water, but do not cover them, as it would spoil the Colour, then take them out of the Water, and boil them ten Minutes in a thin Syrup, for four or five Days together, then put them in your Jar, covered with Brandy Paper; tie them down with a Bladder, and keep them for Use.

*N. B.* You may preserve whole Oranges (without carving) the same Way, only do not let them boil so long, and keep them in a very thin Syrup at first, or it will make them shrink and wither.—Always observe to put Salt in the Water, for either preserved Oranges or any Kind of Orange Chips.

*To preserve Oranges in Jelly.*

Take *Seville* Oranges, and cut a Hole out at the Stalk as large as a Six-pence, and scoop out the Pulp quite clean, tie them separately in Muslin, and lay them in Spring Water for two Days, change the Water twice a Day, then boil them in the Muslin upon a slow Fire until tender, as the Water wastes, put hot Water into the Pan, and keep them covered, weigh the Oranges before you scoop them, and to every Pound, put two Pounds of double-refined Sugar, and one Pint of Water, boil the Sugar and Water with the Juice of the Oranges to a Syrup, scum it very well, let it stand until cold, then put in the Oranges and boil them half an Hour, if they are not quite clear, boil them once a Day for two or three Days, pare, and core some green Pippins, and boil them until the Water is strong of the Apple, but do not stir the Apples, only put them down in the Water with the Back of a Spoon, strain the Water through a Jelly Bag until quite clear, then to every Pint of Water, put a Pound of double-refined Sugar, and the Juice of a Lemon strained fine, boil it up to a strong Jelly, drain the Oranges out of the Syrup, put them into Glass Jars or Pots, the Size  
of



of an Orange with the Holes upwards, and pour the Jelly over them, cover them with Brandy Papers, and tie them close down with Bladders.

*N. B.* You may do Lemons the same Way.

*To preserve Oranges whole.*

Take the best *Bermudas* or *Seville* Oranges you can get, and pare them with a Penknife very thin, and lay your Oranges in Water three or four Days, shifting them every Day; then put them in a Kettle with fair Water, and put a Board on them to keep them down in the Water, and have a Skillet on the Fire with Water, that may be ready to supply the Kettle with boiling Water; as it wastes it must be filled up three or four Times, while the Oranges are doing, for they will take up seven or eight Hours boiling; they must be boiled till a Wheat-straw will run through them, then take them out, and scoop the Seeds out of them very carefully, by making a little Hole in the Top, and weigh them; to every Pound of Oranges put a Pound and three Quarters of double-refined Sugar, beaten well and sifted through a clean Lawn Sieve, fill your Oranges with Sugar, and strow some on them; let them lye a little while, and make your Jelly thus.

Take two Dozen of Pippins or John Apples, and slice them into Water, and when they are boiled tender, strain the Liquor from the Pulp, and to every Pound of Orange, you must have a Pint and a Half of this Liquor, and put to it three Quarters of the Sugar you left in filling the Oranges, set it on the Fire to boil, skim it well, and put it in a clean earthen Pan till it is cold, then put it in your Skillet; put in your Oranges, and with a small Bodkin job your Oranges as they are boiling to let the Syrup into them, strew on the rest of your Sugar whilst they are boiling, and when they look clear take them up and put them in your Glasses; put one in a Glass just fit for them, and boil the Syrup till it is almost a Jelly, then fill up your Glasses; when they are cold, paper them up, and keep them in a dry Place.



*To preserve Citron in Pieces.*

Cut your Citrons into Quarters without paring them, and scoop out all the Meat, then throw them into Water, and let them lie three or four Days, shifting your Water twice every Day; then put them into a Linen-Bag, and boil them till a straw will go through them, shifting the Water three or four Times in the boiling. When they are tender, take them off the Fire and put them into fair Water and let them lie all Night, then take them out of the Water, and to every Pound of Citron you must add a Pound of the finest Sugar, dip your Sugar in Water and dissolve it over the Fire, then put in your Citron and let it boil gently, turning it in the Syrup, and set them by till next Day, and so do two or three Days together till the Citron is clear and the Syrup thick, then take to every Pound a Pint of Jelly of John-Apples, into which put your Citrons and Syrup, and boil them all together until they are clear and will jelly, then take them out and dry them for Use.

*To make Bullace Cheese.*

Take your Bullace when they are full ripe, put them into a Pot, and to every Quart of Bullace, put a Quarter of a Pound of Loaf Sugar beaten small, bake them in a moderate Oven until they are soft, then rub them through a Hair Sieve; to every Pound of Pulp, add half a Pound of Loaf Sugar beat fine, then boil it an Hour and a Half over a slow Fire, and keep it stirring all the Time, then pour it into Potting Pots, and tie Brandy Papers over them, and keep them in a dry Place; when it has stood a few months, it will cut out very bright and fine.

*N. B.* You may make Sloe Cheese the same Way.

*To make Elder Rob.*

Gather your Elder-berries when they are full ripe, pick them clean from the Stalks, put them in large Stew-pots and tie a Paper over them, put them in a moderate Oven, let them stand two Hours, then take them out, and put them into a thin coarse cloth, and squeeze out all the Juice you can get, then put eight Quarts into a well tinned Copper, set it over a slow Fire,



Fire, let it boil until it be reduced to one Quart, to be kept stirring to prevent its burning at the Bottom, then put it into Potting Pots, let it stand two or three Days in the Sun, then dip a Paper in sweet Oil the Size of your Pot, and lay it on, tie it down with a Bladder, and keep it in a very dry Place for Use.

*To make Black Currant Rob.*

Get your Currants when they are ripe, pick, bake, and squeeze them the same as you did the Elder-berries, then put six Quarts of the Juice into a large Tossing-pan, boil it over a slow Fire until it is pretty thick, keep stirring it until it is reduced to one Quart, pour it into flat Pots, dry it, and tie it down the same Way, as you did your Elder Rob.

*To make Conserve of Red Roses, or any other Flowers.*

Take Rose-buds, or any other Flowers, and pick them, cut off the white Part from the red, and put the red Flowers and sift them through a Sieve to take out the Seeds; then weigh them, and to every Pound of Flowers, take two Pounds and a Half of Loaf-sugar; -beat the Flowers pretty fine in a Stone Mortar, then by degrees put the Sugar to them, and beat it very well, till it is well incorporated together; then put it into Gallipots, tie it over with Paper, over that a Leather, and it will keep seven Years.

*To make Syrup of Roses.*

Infuse three Pounds of Damask Rose-leaves in a Gallon of warm Water, in a well glazed earthen Pot, with a narrow Mouth, for eight Hours, which stop so close, that none of the Virtue may exhale. When they have infused so long, heat the Water again, squeeze them out, and put in three Pounds more of Rose-leaves, to infuse for eight Hours more, to be pressed out very hard; then to every Quart of this Infusion, add four Pounds of fine Sugar, and boil it to a Syrup.

*Syrup of Lemons or Oranges.*

To a Pint of Juice put a Pound and a half of double-refined Sugar, simmer it to a Syrup over a slow Fire; stir



stir it often ; after it is settled from the Dregs, pour off the Syrup, and keep it in Bottles for Use.

*To make Syrup of Citron.*

Pare and slice your Citrons thin, lay them in a Bason, with Layers of fine Sugar. Then pour off the Liquor into a Glass, skim it, and clarify it over a gentle Fire.

*To make Syrup of Clove Gilliflowers.*

Clip your Gilliflowers, sprinkle them with fair Water, put them into an earthen Pot, stop it up very close, set it in a Kettle of Water, and let it boil for two Hours ; then strain out the Juice, put a Pound and a Half of Sugar to a Pint of Juice, put it into a Skillet, set it on the Fire, keeping it stirring till the Sugar is melted, but let it not boil ; then set it by to cool, and put it into Bottles.

*To stew Golden Pippins, or other Apples.*

Let your Apples be peeled, then cut in two and cored, place them in a Sauce-pan, with the Out-sides down in about a Quart of Water, and a Piece of Sugar, some of the Rind of a Lemon, cut in small Threads, about two Inches long, some Cinnamon ; to be covered close to the Liquor with a Sheet of Writing Paper ; to simmer over a gentle Fire for two Hours, or till they are very tender. If they are the right Golden Pippin, they will be as whole after they are stewed as before, but as tender as Pap : place them carefully on your Plate with a Spoon, and between them some of the Lemon-peel ; pour over them as much of your Syrup as your Plate will hold, scrape a little Sugar on the Rim of the Plate and over the Fruit ; for the second Course or Supper.

*Codlings and Cream.*

Put your Codlings down in a broad Kettle of Water ; and set them on a gentle Charcoal Fire, keep them to a Scald, but not to boil, cover them close, and turn them very often, and as you see them green on one Side turn the other ; Vine Leaves laid over them will bring them to a good Colour ; when they are tender, peel off the Outside Skin ; your Cream being boiled up and seasoned with Rose-water and Sugar, put



put them in whole, or in Halves: You may serve them up hot as well as cold; scrape Sugar round your Dish.

*To bake Pears.*

Pare six Pears, quarter them or do them whole; four in Quarters make a pretty Dish with a whole one in the Middle, with the Cores taken out. Lay them in a deep earthen Pan, with a few Cloves, a Piece of Lemon-peel, a Gill of red Wine, and a Quarter of a Pound of fine Sugar: If the Pears are very large, they will take half a Pound of Sugar, and half a Pint of red Wine. Cover them close with white Paper, and bake them until they are tender; they may be served to Table either hot or cold, and they will do very well with Water in the Place of Wine.

*Stewed Peaches.*

Cut them in two, take out the Stones and pare them, put them down in boiling Water, and let them take but one Boil, or two at the most; then take Powder Sugar, to the Quantity of your Peaches, put it into a Preserving-pan, and put in your Peaches, with a little Water just to melt the Sugar; set them over the Fire, but be careful they do not burn; serve them to Table either cold or hot.

*Young Apricots stewed.*

Set them over a gentle Fire in Water to green, then take off their Skins and lay them in cold Water; then set them to drain, and then in clarified Sugar, giving them a Boil, so serve them up.

If they are for keeping, take them out of the Syrup, and in two or three Days set on your Syrup again, put in your Apricots and give them a Boil, in two or three Days do the same, and put them into Pots to be covered with Paper soaked in Brandy, and then with another Paper.

*Stewed Cherries.*

Cut the Ends of the Stalks of your Cherries to an equal Length, put them in clarified Sugar, and give them a Boil or two; then take them off, and when cool,



cool, set them on a Plate, with the Stalks uppermost, with some Syrup over them.

*Stewed Raspberries.*

Your Raspberries being well picked, put them in some clarified Sugar, and give them a Boil or two; then let them cool and dish them up, with some Syrup over them, or Jelly of Currants.

Strawberries are done the same Way.

*Hedge-Hog.*

Get a Pound of Almonds, blanch them and beat them in a Mortar very fine with a Spoonful of sweet white Wine, or Orange-flower Water, (to keep them from oiling) to be made into a stiff Paste; then beat in six Yolks and two Whites of Eggs, sweeten with fine Sugar, with half a Pint of Cream, and a Quarter of a Pound of fresh Butter melted; to be set over a Stove, and keep stirring until it is as stiff as you may make it into the Form of a Hedge-Hog; then stick it full of blanched Almonds, slit and stuck up to imitate the Bristles, with two Currants for the two Eyes; then place it in the Middle of your Dish, and boil some Cream, with the Yolks of two Eggs, sweeten it to your Taste, and pour it round your Hedge-Hog, to be set by to cool; serve it for a Side Dish.

*To make Savoury Jelly.*

Lay some Slices of lean Veal and Ham in a Stew-pan, with a Carrot, a Turnip, and two or three Onions; cover it, and let it simmer on a very slow Fire until it is as deep a brown as you would have it, then put to it a Quart of very clear Broth, some whole Pepper, Mace, a very little Isinglass, and Salt to your Taste; let this boil ten Minutes, then run it through a French Strainer, scum off all the Fat and put it to the Whites of three Eggs well beaten, and run it several Times through a Jelly-bag as you do other Jellies.

*To make Savoury Jelly for cold Meats.*

Boil some Beef and Mutton to a stiff Jelly, season it with a little Pepper and Salt, a Blade or two of Mace, and an Onion, then beat up the Whites of four Eggs, put it to the Jelly, and beat it a little, then run it through



through a Jelly-bag, and when clear pour it on your Meat or Fowls in the Dish you send it up.

*To make Hartshorn Jelly a third Way. (See P. 229.)*

Take half a Pound of Hartshorn, and put to it two Quarts of Water, let it stand all Night in the Oven, and to have a moderate Heat, then strain it from the Hartshorn, and put to it a Pint of Rhenish Wine, the Whites of four Eggs beaten up, a little Mace, the Juice of three Lemons, and Sugar to your Taste; boil them together, and strain them through a Jelly-bag, and when fine to be poured into your Glasses for Use.

*N. B.* If you have not Rhenish Wine, white Wine will do.

*To make Apricot Jam.*

Pare some of the ripest Apricots, slice them, to be infused in an earthen Pan until they are tender and dry; then to every Pound and Half of Fruit take a Pound of double-refined Sugar and three Spoonfuls of Water; boil your Sugar to a candy Height, then put it upon your Apricots, stir them over a slow Fire until they are clear and thick, not to boil, but only simmer; put them in Glasses for Use, and preserved as your other Jams.

*To make a fine Sherbet.*

Pare four large Lemons, and boil the Peels in six Quarts of Water with a little Ginger cut fine, boil them a Quarter of an Hour, then add to them three Pounds of Sugar, and when it is cold put in the Juice of the Lemons and strain it, when it is fit for Use.

*To make Sherbet.*

Take twelve Quarts of Water to six Pounds of Malaga Raisins, slice six Lemons into it, with one Pound of Sixpenny Sugar, put them all together into an earthen Pan, let it stand three Days, stirring it three Times a Day, then to be run through a Flannel Bag and boiled, when cold bottle it; do not fill the Bottles too full lest they burst. It will be fit to drink in about a Fortnight.



*To make Lemonade.*

Pare six or eight large Lemons, put the Peels into a Pint of Water, and give them a Boil, when cold squeeze in your Lemons, adding a Pound of Sugar, then strain it through a Lawn Sieve, then add as much Water as will make it pleasant; just before you send it up, put in a Pint of white Wine and the Juice of an Orange.

*To make Lemonade.*

Take the Rind of six Lemons pared very thin, put them in a Pan with about twelve Ounces of Sugar, with a Quart of warm Pump-water but not too hot; let it stand a Night, then squeeze the Juice of your Lemons into it, with one Spoonful of Orange-flower Water, and run it through a Bag until clear.

*To make Ozyat.*

Boil two Quarts of Milk with a Stick of Cinnamon, let it stand to be cold, then blanch two Ounces of sweet Almonds with ten or twelve bitter, pound them together in a Marble Mortar with a little Rose-water, then mix them well with the Milk, sweeten it to your Taste, and give it one Boil, strain it through a very fine Sieve till it is quite smooth and free from the Almonds. Send it up in Ozyat Glasses with Handles, and quite cold; take great Care you do not boil it too much, and that the Almonds do not turn oily.



## C H A P. IX.

*Observations on DRYING and CANDYING.*

**B**EFORE you Candy any Sort of Fruit, preserve them first, and dry them in a Stove, or before the Fire until the Syrup is run out of them, then boil your Sugar, Candy height, dip in the Fruit, and lay them on Dishes in your Stove to dry, then put them in Boxes, to be kept in a dry Place.

N. B. It is a great Fault to boil any Kind of Fruit in too thick a Syrup, especially at the first, for it withers them, and takes off both their Beauty and Flavour.

*To boil Sugar, Candy height.*

Put a Pound of Sugar into a clean Tossing Pan, with half a Pint of Water, set it over a very clear slow Fire, take off the Scum as it rises, boil it 'till it looks fine and clear, then take out a little in a Silver Spoon, which when cold, if it draws a Thread from your Spoon, it is boiled high enough for any Kind of Sweet-meat, then boil your Syrup, and when it begins to candy round the Edge of your Pan, it is Candy height.

*Directions to judge of the boiling of Sugar, called Smooth.*

When you have taken out a little, apply it to your Finger and Thumb, should the Thread that is formed on opening them break immediately, and the Sugar remain in a Drop, it is not sufficiently boiled, but when this string is almost imperceptible, the sugar has only boiled, until it becomes a *little smooth*; and when it extends itself farther before it breaks, the Sugar is then *very smooth*.

*Pearled*



*Pearled Boiling,*

Having boiled the Sugar a little longer, let the same Experiment be made, and if on separating your Fingers, as before, the string continues sticking to both, the Sugar is come to its *pearled Quality*. The greater *pearled Boiling* is when the string continues, although the Fingers are quite extended. This Degree of Boiling may also be known by a Kind of round Pearl that rises on the Top of the Liquor.

*To Recover old Sweet-Meats.*

When they are candied, and have lost their Taste and Colour, set them in a Skillet of Water on the Fire to dissolve, and if they are red, put in a little Juice of Lemon, which will recover their Colour, and when they are cold, scrape a little hard Sugar over them.

*P R E S E R V E S and C O N S E R V E S.**To Clarify Sugar for Preserving.*

Provide an earthen pan of a convenient size, with Water, break an Egg or more into it, according to the quantity of your Sugar: That done, let it be well whipped together with a Whisk or Birchen-rods, and poured upon the sugar that is to be melted; afterwards, set it over the fire, stir it about continually, and as soon as it boils, let the scum be carefully taken off: As the sugar rises from Time to Time, slip in a little cold Water, to prevent its running over, and to raise the scum, adding also the Froth of the White of an Egg, whipped by itself; when after the Liquor has been thoroughly skimmed, there only remains a small whitish Froth, not black and foul as before; and when the sugar, being laid on the surface of the Spatula, or skimmer, appears very clear, take it off the fire, and pass it through the straining bag, by which means the Clarification will be absolutely compleat.

*To make Apricot Paste.*

Pare and stone your Apricots, boil them in Water until they will mash quite smooth, put a Pound of  
double



double refined Sugar in your Preserving Pan, with as much Water as will dissolve, and boil it to Sugar again, take it off the Stove, and put in a Pound of Apricots, let it stand until the Sugar is melted, then make it scalding hot, but do not let it boil, pour it into China Dishes, or Cups, set them in a Stove, when they are stiff enough to turn out, put them on Glass Plates, turn them until they are dry.

*To make Raspberry Paste.*

Mash a Quart of Raspberries, strain one half, and put the Juice to the other, boil them a quarter of an Hour, put to them a Pint of Red Currant Juice, let them boil all together until your Berries are tender, then put to them a Pound and a half of double refined Sugar, give them a scald, and pour it into Glasses or on Plates, then put them into a Stove to dry, and turn them as you see Occasion.

*To make Gooseberry Paste.*

Take a Pound of red Gooseberries when they are full grown and turned, but not ripe, cut them in Halves, pick out all the Seeds, have ready a Pint of Currant Juice, boil your Gooseberries until they are tender, then put in a Pound and a half of double refined Sugar into your Pan, with as much Water as will dissolve it, and boil it to Sugar again, then put all together and make it scalding hot, but it must not boil, pour it into Plates or Glasses the thickness you like, then dry it in a Stove

*Clear Cakes of Gooseberries.*

Gather your Gooseberries before they are full ripe, and put them into a Skillet with scarce Water to cover them; boil them very fast for a Quarter of an Hour then run them through a clear Jelly-bag, and to every pound of this Jelly take a pound of the best Sugar, and boil it to a Candy Height, then put it to your Jelly warm, and stir it well till all the Sugar is melted, but do not let it boil, then fill your Glasses and set them in a Stove, keeping an even Heat, until the Top be candied, then with a Knife turn them out upon Glass Plates and set them in  
N again



again till the other Ends be candied, then turn them on the Plates and keep them turning until they slip off, then lay them singly between Papers in a Box for Use.

*To make Currant Paste either Red or White.*

Strip your Currants, put a little Juice to them to keep them from burning, boil them well, and rub them through a Hair Sieve, then boil them a quarter of an Hour; to a Pint of Juice put a Pound and a half of sifted double refined Sugar, as soon as it is melted, pour it on Plates, dry it as the other Pastes, and turn it into what Form you please.

*To make Currant Clear Cake.*

Strip and wash your Currants, to four Quarts of Currants put one of Water, boil them very well, then run it through a Jelly Bag, to a Pint of Jelly put a Pound and a half of double refined Sugar, pounded and sifted through a Hair Sieve, set your Jelly on the Fire, when it has just boiled up, shake in the Sugar, stir it well, then set it on the Fire again, make it scalding hot to melt the Sugar, but do not let it boil, then pour it on Clear Cake Glasses or Plates, when it is Jellied before it is Candied, cut it in Rounds or half Rounds, this will not knot, and dry them the same way as you did the Apricot Paste.

White Currant Clear Cakes are made the same Way, but observe, that as soon as the Jelly is made, you must put the Sugar to it, or it will change Colour.

*Currant Clear Cakes.*

Infuse your Currants in a Stone Pot or Jug close covered, or boiled in your Jug in a Kettle of Water, until they are tender, then pass them, while they are warm, through your Jelly-bag; to a pound of this Liquor, add a pound of double-refined Sugar, boiled to a thick Candy, that is, almost to Sugar again; then set on your Liquor, and make it scalding hot, but it must not boil; then put it into your Glasses, to the Thickness you would have your Cakes, and put them into your Stove, with a moderate Heat, until they are

in



in a strong Jelly; then turn them out upon Glass Plates, and sift a little Sugar over them; keep them turned and stoved until they are candied.

White Currants, Pears, and Plumbs are done the same Way.

*How to make Orange Cakes.*

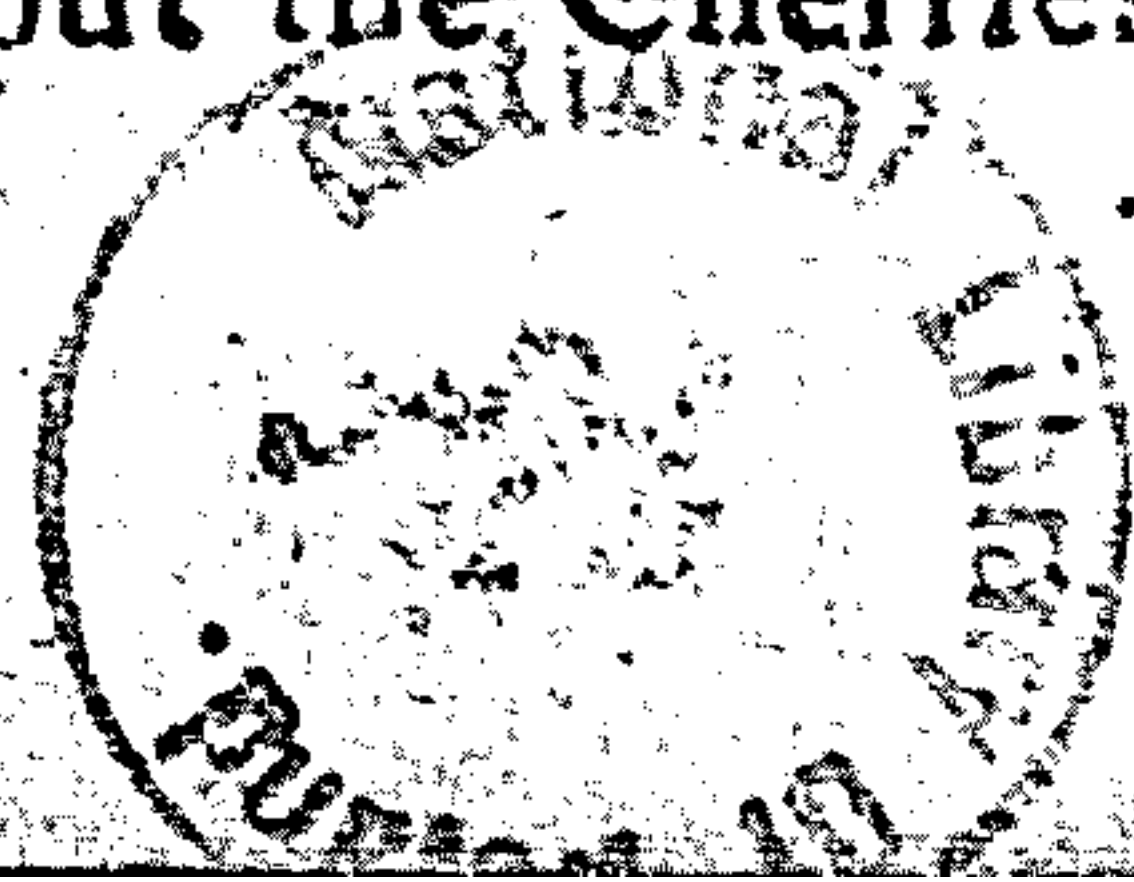
Take the Peels of four Oranges, being first pared, and the Meat taken out, boil them tender, and beat them fine in a marble Mortar; then take their Meat with two more Oranges, their Seeds and Skins being picked out, you must mix them with the Peelings that are beaten; set them on the Fire with a Spoonful or two of Orange-flower-water, keeping it stirring until the Moisture be pretty well dried up; then have ready, to every pound of Pulp, four pounds and a Quarter of double-refined Sugar, finely sifted: Make your Sugar very hot, and dry it upon the Fire, and then mix it and the Pulp together, and set in on the Fire again, till the Sugar is very well melted, but be sure it does not boil; you may put in a little Peel, small shred or the gratings, and when it is cold, do it up in double Papers; dry them before the Fire, and when you turn them, put two together; or you may keep them in deep Glasses or Pots, and dry them as you have Occasion.

*To dry Cherries*

Take Morello Cherries, stone them, and to every Pound of Cherries, put a Pound and a quarter of fine Sugar, beat and sift it over your Cherries, let them stand all Night, take them out of your Sugar, and to every Pound of Sugar put two Spoonfuls of Water, boil and scum it well, then put in your Cherries, let your Sugar boil over them, the next Morning strain them, and to every Pound of the Syrup put half a Pound more Sugar, let it boil a little thicker, then put in your Cherries, and let them boil gently, the next Day strain them, and dry them in a Stove, and turn them every Day.

*A most admirable Way to dry Cherries.*

To every five Pounds of Cherries stoned, put one Pound of double-refined Sugar; put the Cherries into





the Preserving-pan, with a very little Water; make both but just scalding hot, take them immediately out of this Liquor, and dry them; then put them into the Pan again, strewing the Sugar between every Layer of Cherries; let it stand to melt, and then set it on the Fire, and make it scalding hot, as before, which must be done twice or thrice with the Sugar; then drain them from this Syrup, and leave them singly to dry in the Sun, or in your Stove; when they are dry, throw them into a Basin of cold Water, and take them out again the same Moment, and dry them with a Cloth; set them once more in the hot Sun, or Stove, and keep them all the year in a dry Place: This is not only the best Way to give them a good Taste; but also, for Colour and Plumpness, I never found any Way so certain.

*To dry Gooseberries.*

To every pound of Gooseberries, when stoned, add two Pounds of sugar; but boil the sugar till it grows very strong; then strew in the Gooseberries, and give them a thorough Boil, till the sugar comes all over them, let them settle a Quarter of an Hour, then give them another good boil, skim them, and lay them by till the next Day; then drain them, set them out on sieves to dry, dusting them very much; and put a good brisk Fire into the stove; when dry on one side, turn them and dust them on the other; and when quite dry, put them into your Box.

*To dry Green Gage Plumbs.*

Make a thin Syrup of half a Pound of single refined Sugar, skim it well, slit a Pound of Plumbs down the Seam, and put them in the Syrup, keep them scalding hot until they are tender, they must be well covered with Syrup, or they will lose their Colour, let them stand all Night, then to a Pound of double refined Sugar, put two Spoonfuls of Water, skim it well, and boil it almost to a Candy, when it is cold, drain your Plumbs out of the first Syrup, and put them in, what you have just made be sure that the Syrup cover them, set them on the Fire to scald until they look clear, then put them in a Chi-



na Bowl, when they have stood a Week, take them out, and lay them on China Dishes, and dry them in a Stove, turning them once a Day until they are dry.—If you would have them green, scald them as you do green Gages, with Vine Leaves.

*To make Apricot Cakes.*

Take a Pound of nice ripe Apricots, scald them, and as soon as you find their Skin will come off, peel them, take out the Stones, beat them in a Marble Mortar to a Pulp, then boil half a Pound of double refined Sugar, with a Spoonful of Water, skim it exceedingly well, in this put in the Pulp of your Apricots, let them simmer a quarter of an Hour over a slow Fire, stir it softly all the Time, then pour it into shallow flat Glasses, turn them out upon Glass Plates, put them in a Stove, and turn them once a Day until they are dry.

*To burn Almonds.*

Take two Pounds of Loaf Sugar, two Pounds of Almonds, put them in a Stew Pan with a Pint of Water, set them over a clear Coal Fire, let them boil until you hear the Almonds crack, take them off and stir them about until they are quite dry, then put them in a Wire Sieve and sift all the Sugar from them, put the Sugar into the Pan again with a little Water, give it a boil, put four Spoonfuls of scraped Cochineal to the Sugar to colour it, put the Almonds into the Pan, keep stirring them over the Fire until they are quite dry, put them into a Glass and they will keep twelve Months.

*To dry Damsons.*

Gather your Damsons when they are full ripe, spread them on a coarse Cloth, set them in a very cool Oven, let them stand a Day or two, if they are not as dry as a fresh Prune, put them in again a Day or two longer until they are pretty dry, then take them out, and lay them in a dry Place; they will eat like fresh Plumbs in the Winter.



*To candy Gooseberries.*

Let your Gooseberries be the largest and fairest, pick them and wipe them clean with a Linen-cloth; for every pound of Gooseberries dissolve two pounds of Sugar, and an Ounce of Sugar-candy, in Damask-rose-water, and boil them up to a Candy Height; then let it cool, and put in your Gooseberries, stir them with a Stick until they are candied, then put them up for Use.

*To candy Oranges or Lemons.*

Take the best Seville Oranges and grate them lightly over, then throw them into Water, and manage them as you do for preserving, boil them very tender, and when you find them so and clear, make a Syrup with Sugar and Water, and let it boil, taking care to scum it well, then put in your Oranges, and let them simmer gently, then take them off and let them stand, then set them on again, and so do until you see them look clear; then take them out of the Syrup, wipe them, and set them in an Oven when the Bread is drawn, until they are dry; then you must boil Sugar to a Candy height, and put them into it for some time, then take them out and dry them as before.

*To candy Ginger.*

Beat two Pounds of fine Loaf Sugar, put one Pound in a Tossing Pan, with as much Water as will dissolve it, with one Ounce of Race Ginger grated fine, stir them well together over a very slow Fire until the Sugar begins to boil, then stir in the other Pound, and keep stirring it until it grows thick, then take it off the Fire, drop it in Cakes upon Earthen Dishes, set them in a warm Place to dry, and they will look White, and be very hard and brittle.

*To make Orange Chips.*

Take the best Seville Oranges, pare them a-slant, a quarter of an Inch broad, if you can keep the Paring whole, it looks much prettier, when you have pared them all, put them in Salt and Spring Water, for a Day or two, then boil them in a large Quantity of Spring



Spring Water until they are tender, then drain them on a Sieve, have ready a thin Syrup, made of a Quart of Water, and a Pound of fine Sugar, boil them (a few at a Time to keep them from breaking,) until they look clear, then put them into a Syrup made of fine Loaf Sugar, with as much Water as will dissolve it, and boil them to a Candy height, when you take them up, lay them on Sieves, and grate double refined Sugar over them, and put them in a Stove, or by the Fire to dry, and keep them in a dry Place for Use.

*To dry Currants in Bunches.*

When the Currants are stoned and tied up in Bunches, to every Pound of Currants, take a Pound and a half of Sugar, and to every Pound of Sugar, put half a Pint of Water, boil the Syrup very well, lay your Currants in it, set them on the Fire, and let them just boil, take them off, cover it close with a Paper, let them stand until the next Day, then make them scalding hot, let them stand for two or three Days, with a Paper close to them, then lay them on Earthen Plates, and sift them well over with Sugar, put them in a Stove to dry, the next Day lay them on Sieves, but to be not turned until the upper Side is dry, then turn them, and sift the other Side well with Sugar; when they are quite dry, lay them between Papers.

*To dry Apricots.*

To a Pound of Fruit put three quarters of a Pound of single refined Sugar cut in great lumps, then dip it in Water and put in your Pan and boil it until it comes to Sugar again, then take it off and have your Fruit pared and stoned and place them between the Sugar, set them by until next Day, and boil them until they look clear, then take them out and lay them on sieves to dry.

*To dry Apricots.*

Take a Pound of Apricots, pare and stone them, put them in your Tossing Pan, pound and sift half a Pound of double refined Sugar, strew a little amongst them, and lay the rest over them, let them stand twenty-four



ty-four Hours, turn them three or four Times in the Syrup, then boil them pretty quick until they look clear, when they are cold, take them out, and lay them on Glasses, put them into a Stove, and turn them every half Hour, the next Day every Hour, and afterwards as you see Occasion.

*Lemon Drops.*

Dip a Lump of treble refined Loaf Sugar in Water, boil it pretty stiff, take it off, rub it with the Back of a Silver Spoon, to the Side of your Pan, then grate in some Lemon Peel, boil it up, and drop it on Paper; if you want it Red, put in a little Cochineal.

*How to make Almond Knots.*

Take two Pounds of Almonds, and blanch them in hot Water; beat them in a Mortar, to a very fine Paste, with Rose-water to keep them from Oiling. Take a Pound of double-refined Sugar, sifted through a Lawn-sieve, leave out some to make up your Knots, put the rest into a Pan upon the Fire, until it is scalding hot, and at the same Time have your Almonds scalding hot in another Pan; then mix them together with the Whites of three Eggs beaten to a Froth, let it stand until it is cold, then roll it with some of the Sugar you left out, and lay them in Patties of Paper, to be set in a cool Oven.

*How to make thin Apricot Chips.*

Take your Apricots or Peaches, pare them and cut them very thin into Chips, and take three Quarters of their Weight in Sugar, to be finely sifted; then put the Sugar and the Apricots into a Pewter Dish, and set them upon Coals; be sure they never boil, and when the Sugar is all dissolved, place them upon the Edge of the Dish, keeping them turning until they have soaked up the Syrup. They must be warmed in the Syrup once every Day, and layed upon the Edge of the Dish, and this to be repeated until the Syrup is all used.

*To dry Peaches.*

Pare and stone the largest Newington Peaches, have ready a Sauce Pan of boiling Water, put in the Peaches, let them boil until they are tender, lay them

on



on a Sieve to drain, then weigh them, and put them in the Pan they are boiled in, and cover them with their Weight of Sugar, let them lie two or three Hours, then boil them until they are clear, and the Syrup pretty thick, let them stand all Night covered close, scald them very well, then take them off to cool, then set them on again until the Peaches are thoroughly hot, do this for three Days, and lay them on Plates to dry, turning them every Day.

*To candy Angelica.*

In *April*, take your Angelica, boil it in Water until it is tender, then drain it from the Water, scrape the outside and dry it in a clean Cloth, to be laid in a strong Syrup of Sugar for three or four Days, this Syrup is to be kept hot a good while, but not suffered to come to a boil, from which you are to take the Angelica, to be laid on a Pye-plate to dry; observe to keep it near the Fire to preserve it dry.

*To candy Angelica.*

Take it when young, cut it in Lengths, cover it close, and boil until it is tender, peel it and put it in again, let it simmer and boil until it is green, then take it up and dry it with a Cloth, to every Pound of Stalks, put a Pound of Sugar, put your Stalks into an Earthen Pan, beat the Sugar and strew it over them, let it stand two Days, then boil it until it is clear and green, put it in a Cullender to drain, boil a Pound of Sugar to Sugar again, strew it on your Angelica, lay it on Plates to dry, and set them in the Oven after the Pies are drawn — Three Pounds and a half of Sugar is enough for four Pounds of Stalks.

*To boil Sugar, Candy height.*

Put a Pound of Sugar into a clean Tossing Pan, with half a Pint of Water, set it over a very clear slow Fire, take off the Scum as it rises, boil it until it looks fine and clear, then take out a little with a Silver Spoon, when it is cold, if it will draw a Thread from your Spoon, it is boiled high enough for any Kind of Sweet-meat, then boil your Syrup, and when it begins to candy round the Edge of your Pan, it is Candy height.



## C H A P. X.

*Observations upon CREAMS, CUSTARDS, TORTS, and CHEESE-CAKES.*

WHEN you make any Kind of Creams and Custards, take great Care your Tossing-pan be well tinned, to have a Spoonful of Water in it, to prevent the Cream from sticking to the Bottom, then beat up the Yolks of your Eggs, first taking out the Threads, and follow the Directions of your Receipt.— As to Cheese-cakes, they should not be made any Time before they are baked, particularly the Almond or Lemon Cheese-cake, as the standing but a little Time renders them oily and sodden, a moderate brisk Oven bakes them best, for if too hot, it burns and destroys their Beauty, and a very slow one makes them sodden and black. Observe, as soon as you have blanched your Almonds, should they not be immediately used, to put them into cold Water to preserve their Colour, otherwise they will turn black; do the same with Apples when you slice them, otherwise they will change their Colour.

*To make Pistachio Cream.*

Take half a Pound of Pistachio Nuts, take out the Kernels, beat them in a Mortar with a Spoonful of Brandy, put them into a Tossing-pan, with a Pint of good Cream and the Yolks of two Eggs beaten fine, stir it gently over a very slow Fire until it grows thick, then put it into a China Soup-plate, when it is cold, stick it over with small Pieces of the Nuts, and serve it up.

*To make Chocolate Cream.*

Scrape a Quarter of a Pound of the best Chocolate fine, put to it as much Water as will dissolve it, put it in a Marble Mortar, beat it half an Hour, put to it as much fine Sugar as will sweeten it with a Pint and a Half of Cream, mill it, and as the Froth rises lay it on a Sieve,



a Sieve, put the remainder of your Cream into Posset Glasses, and lay the frothed Cream upon them.

It makes a pretty Mixture upon a Set of Salvers.

*To make Ice Cream.*

Pare, stone, and scald twelve ripe Apricots, beat them fine in a Marble Mortar, put to them six Ounces of double-refined Sugar, a Pint of scalding Cream, work it through a Hair-sieve, put it into a Tin that has a close Cover, set it in a Tub of Ice broken small, and a large Quantity of Salt put amongst it, when you find your Cream grows thick round the Edges of your Tin, stir it, and set it in again until it all grows quite thick, when your Cream is all froze up, take it out of the Tin, and put it in the Mould you intend it to be turned out of, then put on the Lid, and have ready another Tub with Ice and Salt as before, put your Mould in the Middle, and lay your Ice under and over it, let it stand four or five Hours, dip your Tin in warm Water when you turn it out; if it be Summer, you must not turn it out till the Moment you want it; you may use any Sort of Fruit if you have not Apricots, only observe to work it fine.

*To make Ice Cream.*

Take two Pewter Basons, one larger than the other; the inward one must have a close Cover, into which you are to put your Cream, and mix it with Rasberries or whatever you like best, to give it a Flavour and a Colour. Sweeten it to your Palate; then cover it close, and set it into the larger Bason. Fill it with Ice, and a Handful of Salt; let it stand in this Ice three Quarters of an Hour, then uncover it, and stir the Cream well together; cover it close again, and let it stand half an Hour longer, after that turn it into your Plate. These Basons are to be had at the Pewterers.

*To make Clotted Cream.*

Put one Tea Spoonful of Runnet into a Quart of good Cream, when it comes to a Curd break it carefully with a Silver Spoon, lay it upon a Sieve to drain a little, then put it into a China Soup Plate, pour over it some good Cream, with the Juice of Rasberries, Damsons, or any Kind of Fruit to make it of a fine  
pink



pink Colour, sweeten it to your Taste, and lay round it a few Strawberry Leaves.

It is proper for the Middle at Supper, or a Corner at Dinner.

*To make Hartshorn Cream.*

Take four Ounces of the Shavings of Hartshorn, boil them in three Pints of Water until reduced to half a Pint, run it through a Jelly Bag, put to it a Pint of Cream, let it just boil up, then to be put into the Jelly Glasses, let it stand until it is cold, by dipping your Glasses into scalding Water the Jelly will come out entire, then stick Slices of Almonds cut lengthway over them: It eats well with white Wine and Sugar, like Flummery.

*Lemon Cream with Peel.*

Boil a Pint of Cream, when it is half cold put in the Yolks of four Eggs, stir it until it is cold, then set it over the Fire, with four Ounces of Loaf Sugar, a Tea Spoonful of grated Lemon-peel, stir them until it is pretty hot, when you are to take it off the Fire and pour it into a Bason to cool, when it is cold, put it into Sweet-meat Glasses, lay Paste Knots, or Lemon-peel cut like long Straws over the Top of your Glasses.

It is proper to be put upon a Bottom of a Salver amongst Jellies and Whips.

*Lemon Cream.*

Take five large Lemons, pare them as thin as possible, steep them all Night, in twenty Spoonfuls of Spring-water, with the Juice of the Lemons, then strain it through a Jelly-bag into a Silver Sauce-pan, the Whites of six Eggs well beaten, ten Ounces of double-refined Sugar, set it over a very slow Charcoal Fire, stir it while on the Fire one Way, skim it, and when it is pretty hot, pour it into your Glasses.

*Lemon Cream.*

Take the Whites of nine Eggs, beat them extremely well, then put to them eight Spoonfuls of Sugar, and a Quart of Cream, set it over the Fire and stir it all one Way, and when thick enough, squeeze in the Juice of one Lemon, having first taken it off the Fire



to cool a little before you put the Lemon to it, serve it cold.

*Lemon Cream.*

Take five large Lemons, and squeeze out the Juice, then take the Whites of six Eggs well beaten, ten Ounces of double-refined Sugar beaten very fine, and twenty Spoonfuls of Spring Water; mix all together and strain it through a Jelly Bag; set it over a gentle Fire, skim it very well, and keep it constantly stirring one Way; when it is as hot as you can bear your Finger in it, take it off, and pour it into Glasses; put Shreds of Lemon-peel into some of the Glasses.

*Another Way to make Lemon Cream.*

Pare very thin the Rind of two large Lemons, to be laid in half a Pint of Water until next Day, then squeeze the Juice of six Lemons into a Bason, to be strained into the half Pint of Water in which the Parings are laid, first taking them out, then beat up the Whites of ten Eggs with ten Ounces of Loaf Sugar finely beaten, mix all these together and set them over a slow Fire, to be kept stirring until it thickens; to be poured into Glasses.

*To make Steeple Cream with Wine Sours.*

Take one Pint of strong clear Calf's foot Jelly, the Yolks of four hard Eggs, pounded in a Mortar exceedingly fine, with the Juice of a Seville Orange, and as much double-refined Sugar as will make it sweet, when your Jelly is warm put it in, and keep it stirring until it is cold and grows as thick as Cream, then put it into your Jelly Glasses, the next Day turn it out into a Dish with preserved Wine Sours, stick a Sprig of Myrtle in every Glass, and serve it up with Flowers round it.

*Currant Cream.*

Bruise ripe Currants in boiled Cream; strain them through a Sieve, add Sugar and Cinnamon, and so serve it up; you may do Raspberries or Strawberries the same Way

*To make Raspberry Cream.*

Take a Quart of Raspberries, or Raspberry Jam, rub it through a Hair-sieve to take out the Seeds, mix it well



well with your Cream, put in as much Loaf Sugar as will make it pleasant, then let it be milled with a Chocolate Mill to raise a Froth, and as your Froth rises take it off with a Spoon, lay it upon a Hair-sieve, when you have as much as you have Occasion for, put the Remainder of your Cream into a deep China Dish, or Punch Bowl, put your frothed Cream upon it as high as you can, then stick a light Flower in the Middle and send it up.

It is proper for a Middle at Supper, or a Corner at Dinner.

#### *Raspberry Cream.*

Boil a Pint of Cream, and when cool, put into it an Ounce of Raspberry Jam (in Summer bruised Fruit) these to be well mixed together and run through a Sieve, when you may fill your Glasses. Whips look well on this Cream.

#### *To make Raspberry Cream.*

Take Raspberry Jam, mix with it Cream, boiled or unboiled, but if boiled, it must be cold before you use it, putting it to the Jam by a Spoonful or two at a Time. When you have mixed the Quantity, put it into China Basons for Use.

#### *Imperial Cream.*

Take a Pint of Cream and boil it with a Stick of Cinnamon, and put to it a Pint of Hartshorn Jelly, stir them together with two Spoonfuls of Orange-flower Water; sweeten it to your Taste, and when it is cold slice some blanched Almonds in long Pieces, and stick them in Rows in it, so serve it up.

#### *Orange Cream.*

Take the Juice of four *Seville* Oranges, and the Out-rind of one pared exceedingly fine, put them into a Tossing-pan with one Pint of Water, and eight Ounces of Sugar, beat up the Whites of five Eggs, set them over the Fire, and stir it one Way until it grows thick and white, strain it through a Gauze Sieve, stir it until it is cold, then beat up the Yolks of five Eggs exceedingly well, put it in your Tossing-pan with the Cream, stir it over a very slow Fire until it is ready to  
boil,



boil, pour it into a Bason to cool, and stir it until it is quite cold, then put it into your Jelly Glasses: Send it in upon a Salver with Whips and Jellies.

*To make Orange Cream.*

Take the Juice of six *Seville* Oranges, and sweeten it well with Loaf-sugar, set it over the Fire in a Silver or Bell-metal Skillet; and when it boils, take it off the Fire and strain it. Beat up the Yolks of ten new Eggs, mixing with them a Pint of sweet Cream, let them run through a Sieve; then to be mixed with the Orange Juice; put it over a clear Fire, stirring it constantly one Way till it comes to a Cream, when it must be poured into a China Bowl, stirring it all one Way until it is near cold, then put it into Cups, or a Bason, to be served up.

*Orange Cream.*

Grate the Rinds of three Oranges into a Pint of Water, in which squeeze six *Seville* Oranges to run through a Sieve, then beat up the Yolks of six Eggs with half a Pound of white Sugar, let these be well mixed together, and set over a slow Fire to be kept stirring until it boils,

*Jelly of Cream.*

Take four Ounces of Hartshorn, put it down in three Pints of Water, let it boil until it is a stiff Jelly, of which you may judge by letting a little cool in a Spoon; then strain it off, and add to it half a Pint of Cream, two Spoonfuls of Rose-water, two of Sweet white-Wine, and sweeten it to your Taste. Then give it a gentle Boil, but keep stirring it all the Time, or it will curdle; then take it off, and stir it until it is cold; then put it into broad-bottomed Cups, let them stand all Night, and turn them out into a Dish; take half a Pint of Cream, two Spoonfuls of Rose-water, and as much sweet white Wine; to be sweetened to your Palate, and poured over them.

*To make Gooseberry Cream.*

Take two Quarts of Gooseberries, put to them as much Water as will cover them, let them boil to mash, then run them through a Sieve, with a Spoon: To a Quart of the Pulp, you must add six Eggs well beaten; and



and when the Pulp is hot, put in an Ounce of fresh Butter, sweeten it to your Taste, put in your Eggs, and stir them over a gentle Fire until they grow thick, then set it by; and when it is almost cold, put into it two Spoonfuls of Orange-flower Water, or sweet white Wine; stir it well together, and put it into your Bason; when it is cold, serve it to Table.

*To make Almond Cream.*

Boil a Pint of Cream very well with Mace, then take a Handful of Almonds beaten fine with Rose-water, take the Cream off the Fire and pour it on the Almonds, stir them well together, strain and season it with Rose-water and Sugar; then boil it with a Stick of Mace till it is thick, then dish it. Let it stand till it is cold, before you eat it.

*Almond Cream.*

Let a Quart of Cream be boiled with some Sticks of Cinnamon, when taken off the Fire put to it a Quarter of a Pound of sweet Almonds blanch'd and beaten very smooth, then to be strained and to have a Boil, having ready the Yolks of two Eggs beaten, when it is to be poured into your Cups.

*Clotted Cream.*

Take a Gill of new Milk, and set it on the Fire, and take six Spoonfuls of Rose-water, four or five Pieces of large Mace, put the Mace on a Thread; when it boils, put to them the Yolks of two Eggs very well beaten; stir these very well together; then take a Quart of very good Cream, put it to the rest, and stir it together, but let it not boil after the Cream is in. Pour it out of the Pan you boil it in, and let it stand all Night; the next Day take the Top of it, and serve it up.

*To make a fine Cream.*

Take a Pint of Cream, sweeten to your Palate, grate a little Nutmeg, put in a Spoonful of Orange-flower and Rose-water, and two Spoonfuls of sweet white Wine, beat up four Eggs, but two Whites; stir all together one Way over the Fire till it is thick, have Cups ready and pour it in.



*To make Ratafia Cream.*

Take six large Laurel-leaves, boil them in a Quart of thick Cream, when it is boiled, throw away the Leaves, beat the Yolks of five Eggs with a little cold Cream, and Sugar to your Taste, then thicken the Cream with your Eggs, set it over the Fire again, but do not let it boil, keep it stirring all the while one Way, and pour it into China Dishes; when it is cold it is fit for Use.

*To make Burnt Cream.*

Boil a Pint of Cream with Sugar, and a little Lemon-peel shred fine, then beat the Yolks of six Eggs and the Whites of four separately, when your Cream is cooled, put in your Eggs, with a Spoonful of Orange-flower Water, set it over the Fire, keep stirring it until it is thick, put it into a Dish, when it is cold, sift over it a Quarter of a Pound of Sugar, hold a hot Salamander to it until it is very brown and looks like a Glass Plate, put your Cream over it.

*Whipped Cream.*

First take a Quart of thick Cream, the Whites of eight Eggs, beaten up with half a Pint of sweet white Wine; mix them together, and sweeten to your Taste with double-refined Sugar; whip up your Cream with a Whisk, and a Bit of Lemon-peel tied in the Middle of it; let the Froth be laid in your Glasses or Basons.

*To make Fairy Butter.*

Take the Yolks of two large Eggs, and beat them in a Marble Mortar, with a large Spoonful of Orange-flower Water, and two Tea-spoonfuls of fine Sugar beaten to Powder; beat this all together until it is a fine Paste, then mix it up with some fresh Butter out of the Churn, and force it through a fine Strainer full of little Holes on a Plate. This is a pretty Thing to set off a Table at Supper.

*To make a Trifle.*

Put three large Mackroons in the Middle of your Dish, pour as much white Wine over them as they will soke, then take a Quart of Cream, put to it as much Sugar as will make it sweet, reserving some to

rub



rub upon the Rind of a Lemon to extract the Essence, put your Cream into a Pot, mill it to a strong Froth, and lay as much upon a Sieve as will fill the Dish you intend to put your Trifle in, put the Remainder of your Cream into a Toss-pan, with a Stick of Cinnamon, the Yolks of four Eggs well beaten, and Sugar to your Taste, set them over a gentle Fire, stir it one Way until it is thick, then take it off the Fire, pour it upon your Mackroons, when it is cold put on your frothed Cream, lay round it different coloured Sweet-meats, and small shot Comfits, with Figures or Flowers.

*To make a Lemon Honey-comb.*

Take the Juice of one Lemon, and sweeten it with fine Sugar to your Palate; then take a Pint of Cream, and the white of an Egg, and put in some Sugar, and beat it up; and as the Froth rises, take it off, and put it on the Juice of the Lemon; set it in a proper Dish the Day before you want it.

*To make Almond Custards.*

Take a Pint of Cream, blanch and beat a Quarter of a Pound of Almonds fine, with two Spoonfuls of Rose-water, sweeten it to your Palate; beat up the Yolks of four Eggs, stir all together one Way over the Fire till it is thick, then pour it out into your Cups, or you may bake it in little China Cups.

*Almond Custards.*

Put a Quart of Cream into a Toss-pan, with a Stick of Cinnamon, and a Blade or two of Mace, when boiled set it to cool; blanch two Ounces of Almonds, beat them fine in a Marble Mortar with Rose-water, if you like a Ratafia Taste, add a few Apricot Kernels or bitter Almonds, mix them with your Cream, sweeten it to your Taste, set it on a slow Fire, keep stirring it until it is pretty thick, if you let it boil it will curdle, pour it into Cups, &c.

*To make Lemon Custards.*

Take a Pint of white Wine, with half a Pound of double-refined Sugar, the Juice of two Lemons, the Out-rind of one pared very thin, the Inner-Rind of one boiled tender and rubbed through a Sieve, let them



them boil a good while, then take out the Peel and a little of the Liquor, set it to cool, pour the rest into the Dish you intend for it; beat up the Yolks of four Eggs and two Whites, mix them with your cool Liquor, strain them into your Dish, stir them well together, set it on a slow Fire, or in boiling Water to bake as a Custard, when it is done, grate the Rind of a Lemon over the Top; you may brown it with a Salamander.—It may be eaten either hot or cold.

*To make a plain Custard.*

Take a Quart of new Milk, sweeten it to your Taste, grate in a little Nutmeg, beat up eight Eggs, leaving out half the Whites, to be stirred into Milk, bake it in a China Bason, or in deep China and have a Kettle of Water boiling, set the Cups in you must not suffer the Water to boil lest it should get into your Custard. You may add a little Rose-water.

*To make Orange Butter.*

Let the Yolks of ten Eggs be well beaten, put to them a Pint of Rhenish Wine, six Ounces of Sugar, and the Juice of three sweet Oranges; set them over a gentle Fire, stirring them one Way until thick. When you take it off the Fire, stir in a Piece of Butter as big as a large Walnut.

*To make a common Custard.*

Take a Quart of good Cream, set it over a slow Fire, with a little Cinnamon, four Ounces of Sugar, when it has boiled, take it off the Fire, beat up the Yolks of eight Eggs, put to them a Spoonful of Orange-flower Water, to prevent the Cream from cracking, stir them in by degrees as your Cream cools, put the Pan over a very slow Fire, stir them carefully one Way until it is almost boiling, then put it into Cups, and serve them up.

*Custards boiled.*

Let a Quart of Cream be put over the Fire with a Blade of Mace, some sliced Nutmeg and a little Cinnamon, then take the Yolks of ten Eggs and beat them up with Sugar to your Taste, keeping a little Cream to mix with your Eggs; when the Cream and Spices have boiled a little, pour in some of the Cream, gently



gently into the Eggs, stirring it all the while, then put all together, and keep the Sauce-pan over the Fire till it begins to thicken, then strain it through a Hair-sieve, and put in a small Glass of Brandy, then fill your Cups.

*To make a Beef Custard.*

Take a Pint of Beestings, set them over the Fire, with a little Cinnamon, or three Bay-leaves, let them be boiling hot, then to be taken off, and have ready one Spoonful of Flour mixed with a Spoonful of thick Cream, pour in your hot Beestings by Degrees, mix them exceedingly well together, and sweeten to your Taste; you may either put it in a Crust or in Cups, to bake.

*A buttered Tort.*

Let eight or ten large Codlings be scalded, and skinned, and when cold, the Pulp is to be beaten fine with a Silver Spoon, with which mix the Yolks of six Eggs, and the Whites beaten up, the Juice of a *Seville* Orange, and the Rind shred as fine as possible, with some grated Nutmeg and Sugar to your Taste, you are then to beat up with it fresh Butter until the whole is as thick as Cream, then with a fine Puff-paste, cover your Patty and pour in the Ingredients; it is not to be lidded, a Quarter of an Hour will bake it, then slip it out of the Patty on a Dish, and throw fine Sugar in Powder all over it. It is a proper Side-dish for a second Course.

*An Orange Tort.*

Let six Golden Pippins be peeled but not cored, put them down in a Tin Sauce-pan, with a Pint of Water; and when pretty well boiled, let the Liquor be strained from them through a Hair-sieve, then to half a Pint of the Liquor add a Pound of Loaf-sugar, to be set over the Fire, to be well boiled and skimmed, and when very clear it may be set to cool; then lay a Sheet of Puff-paste over the Rim and Bottom of your Dish to be baked. Then take half a Pound of preserved Oranges, to be cut into thin Slices and laid one over another in the Dish, and with a Spoon lay over the Jelly. A Lemon Tort is done the same Way.



*An Apple Tort.*

Let a Dozen of fresh Apples, or Pippins be peeled and cored with a Scoop and filled with Sugar, then boil up a Pound of Sugar, to be well skimmed; then put in your Apples to boil on a slow Fire, and to be frequently turned, and when you find them clear take them out, to be laid on Plates; then cover the Bottom and Rim of your Dish with Puff-paste, to be baked, then lay in your Apples and the Syrup over them if cold, and send it to Table.

N. B. Should you for variety slice the Apples, let the slices fall into Water, which will preserve their Colour.—*An Almond Tort, see p. 299.*

*A Bog-berry Tort.*

Boil a Quart of Bog-berries, with a Pound of Sugar and a Naggin of Water, to be skimmed very well, then to be well bruised and well boiled, lay a Puff-paste over the Dish when you are to lay in the Bog-berries, to be baked until the Paste is done.

*Gooseberry and Currant Tarts are done the same Way.*

*A Raspberry Tort.*

Take some of your largest, clearest, and best ripened Fruit, add to them their Weight of fine Sugar, to be well boiled and skimmed, they are to boil until they are clear and tender, then to be taken out of the Syrup; you are then to cover your Dish with Puff-paste, to be baked, then put in your Fruit and pour over them the Syrup.

A *Damson Tort* is made in the same Manner.

*A Codling Tort.*

Let a Sheet of Puff-paste be laid in your Dish, then place your Codlings over it with the Stalks uppermost, then take a Pint of Cream, or new Milk, beat up the Yolks of four Eggs with the White of one, with a little Sugar, Nutmeg, and Rose-water, these to be put to the Cream, and strained over the Codlins, to be baked half an Hour, then to be sent to Table.

N. B. For the Torts they have moving Lids, which are ornamented, and baked of a fine pale White, and of such a Consistence as to be pretty tough for keeping.



*To make an Apple Tort.*

Scald eight or ten large Codlins, when cold skin them, to be beaten to a fine Pulp with a Silver Spoon, then beat up the Yolks of eight Eggs with four Whites, to be mixed with the Pulp, with grated Nutmeg, and Sugar to your Taste, then melt some fine fresh Butter, to be beaten up with the Ingredients to a fine thick Cream, lay over your Patty a fine Puff-paste, then to be filled and not covered, to be baked a Quarter of an Hour; serve them on a Dish, with sifted Sugar over them, first taking them out of your Patties.

*To make Almond-Cheese-cakes.*

Take four Ounces of Jordan Almonds, blanch them and beat them up with Rose-water, put to them four Ounces of Sugar, and the Yolks of four Eggs beaten fine, work them in the Mortar to a white Froth, then make a rich Puff-paste, which you are to lay in your Patties, and then fill them grating Sugar over them, to be baked in a gentle Oven.

*An Almond Cheese-cake.*

To half a Pound of Butter beaten up, add the Yolks of seven Eggs with three Whites beaten up, with a little Orange-flower Water, half a Pound of Sugar, four Ounces of sweet and two of bitter Almonds, all to be well beaten and put into your Patties for baking.

*To make Bread Cheese-cakes.*

Slice a Penny-loaf very thin, pour on it a Pint of boiling Cream, to stand two Hours, then take eight Eggs, half a Pound of Butter, and a Nutmeg grated, beat them well together, put in half a Pound of Currants well washed, and dried before the Fire, and a Spoonful of Brandy, or white Wine; bake them in raised Crusts, or Patty-pans.

*To make Citron Cheese-cakes.*

Boil a Quart of Cream, and when cold mix with it the Yolks of four Eggs beaten up, then set it on the Fire, let it boil until it curdles, then add some blanched Almonds beaten up with Orange flower Water, with a few *Naples* Biscuits, and green Citron shred fine, sweeten it to your Taste, bake them in Tea cups.

*To*



*To make Curd Cheese-cakes.*

Take half a Pint of good Curds, beat them up with four Eggs, three Spoonfuls of rich Cream, half a Nutmeg grated, one Spoonful of Ratafia, Rose, or Orange-Water, put to them a Quarter of a Pound of Sugar, half a Pound of Currants well washed and dried before the Fire, mix them well together; to be baked in Patty-pans, with a good crust under them.

*To make Curd Puffs.*

Break two Quarts of Milk with Runnet, and when the Curds are drained in a coarse Cloth rub them through a Hair-sieve, then add four Ounces of beaten Butter, ten Ounces of Bread, half a Nutmeg, and a Lemon-peel grated, a Spoonful of Wine, with Sugar to your Taste; bake them a little more than half an Hour, in Cups which have been buttered.

*To make a white Pot.*

Take two Quarts of new Milk, eight Eggs, leaving out half the Whites to be beaten up, a little Rose-water, a Nutmeg, a Quarter of a Pound of Sugar, let a Penny-loaf be cut in very thin Slices, on which pour your Milk and Eggs, put a little Bit of sweet Butter on it. Bake it half an Hour in a slow Oven.

*To make Rice Milk.*

Take half a Pound of Rice, to be boiled in a Quart of Milk, and with a little Cinnamon until very soft, take Care it does not burn, and when cold add three Pints of Milk, with the Yolk of an Egg beat up in it. Keep it stirring and when it boils take it up. Sweeten to your Palate.

N. B. The Rice being ground is a great Addition.

*To make an Orange Fool.*

Take the Juice of six Oranges and six Eggs well beaten, a Pint of Cream, a Quarter of a Pound of Sugar, a little Cinnamon and Nutmeg grated. Mix all together, to be kept stirring over a slow Fire, until it is thick, then put in a little Bit of Butter, and continue to keep it stirring until cold, then dish it up.

*To make a Gooseberry Fool.*

Take two Quarts of Gooseberries, to be put down in about a Quart of Water: When they simmer, and  
turn



turn yellow, and grow plump, throw them into a Colander to drain, then with the Back of a Spoon squeeze the Pulp through the Sieve, or only mash them, make them pretty sweet, and let them stand till they are cold. Then take two Quarts of new Milk, and the Yolks of four Eggs beaten up with a little grated Nutmeg; set it over a slow Fire, to be kept stirring, when it begins to simmer take it off, and by Degrees stir it into the Gooseberries, and serve them up.

*N. B.* When made with Cream you need not use the Eggs.

*To make a Loaf Royal.*

Take a French Roll, and when rasped, cut off the Bottom Crust, to be laid in a Pan, with the Bottom upwards, boil a Pint of Cream with the Yolks of two Eggs beaten up, a little Cinnamon, Orange-flower Water, and Sugar to your Taste, when cold, pour it on the Roll, to stand all Night to steep, then make a very good Custard of Cream, a little Sack, Orange-flower Water, and Sugar, set the Roll in a Dish, with some good Paste round the Edge, then pour your Custard upon it; you may lay Lumps of Marrow in the Custard, and stick long Slips of Citron, and Orange-peel in the Loaf, then send it to the Oven, a little Time will bake it.

*To make Princes Loaf.*

Take small French Rolls, about the Size of an Egg, cut a small round Hole in the Top, take out all the Crumbs, fill them with Almond Custard, lay over them Currant Jelly, in thin Slices, beat the White of an Egg, and double-refined Sugar to a Froth, with which ice them all over; five make a pretty Dish.

*To make Snow Balls.*

Pare five large baking Apples, take out the Cores with a Scoop, fill the Holes with Orange or Quince Marmalade, then make a little good hot Paste to be rolled out to an equal Thickness, then inclose it, set them in a Tin Dripping-pan to be baked in a moderate Oven, and when done to be iced as you do a Plumb Cake, but all over and about a Quarter of an Inch



Inch thick, set them a good Distance from the Fire to harden, be careful they do not grow Brown, one to stand in the Middle of a China Dish, and the other five round it; garnish with Sprigs of Myrtle and small Flowers.

They are proper for a Corner, either at Dinner or Supper.

## C H A P. XI.

*Observations on the making of CAKES, as well PLUMB, SEED, and SAFFRON, &c. with BISCUITS, BUNNS, MUFFINS, and PIKELETS, MACCAROONS, NAPLES-BISCUITS, CHEESECAKES, GINGER-BREAD and FRENCH-BREAD.*

**W**HEN you make any Kind of Cakes, be careful to have every thing in readiness, for should you be kept waiting for any particular Article when near the finishing of a Cake, it will grow sodden and not rise in the baking, and so lose one of its chief Excellencies; therefore previously prepare your Eggs and have them ready, and well beaten, having first taken out the Threads, and when Butter is to be used, take Care to beat it to a fine Cream before you put in your Sugar, as afterwards if you were to take ever so much Pains it would not answer so well: as to Plumb, Seed, or Rice-cakes, it is best to bake them in Wood Hoops, as the doing them in Tin, burns their Out-sides, and prevents the Heat from getting to the Middle of your Cake, and consequently from rising; bake your Cakes in an Oven heated, in proportion to their Size, and for Directions in the making, observe your Receipt, but however observant you may be, in regard to the Weight and Measure of every Article, yet their right Management and the use of the Oven, must be obtained from Care and Practice.



Observe in beating Butter, which is much practised in making Cakes, that it is done with a cool Hand, and beaten all one Way, and in an earthen Pan.

*Directions for taking from Yest or Barm its Bitterness, so prejudicial to Cakes and other Things in Confectionary.*

The Barm you intend for use, put into a pretty large Earthen Pan, on which pour cold Water, and as the Barm rises take it off, pouring away the Water; then put in the Barm again, and pour on more Water, so proceed, until by your Taste, you find the Bitterness is gone, then add a little Sugar.

*To make a Bride Cake.*

Take four Pounds of fine Flour well dried, four of fresh Butter, two of Loaf Sugar, a quarter of an Ounce of Mace, pounded and sifted fine, the same of Nutmeg, and to every Pound of Flour you must use eight Eggs, let four Pounds of Currants, be picked, washed, and dried before the Fire, a Pound of Sweet Almonds blanched and cut length-ways very thin, a Pound of Citron, one of candied Orange, the same of Lemon, and half a Pint of Brandy: These Articles being ready, you are to begin by working the Butter with your Hand to a Cream, then beat in your Sugar to continue a full quarter of an Hour, have ready the Whites of your Eggs beaten to a very strong Froth, mix them with your Sugar and Butter, the Yolks of your Eggs will require half an Hour at least to beat them properly, then to be mixed with your Cake, put in also your Flour, Mace, and Nutmeg, continue to beat it well until your Oven is ready, and just before you put your Cake into the Mould, add your Brandy, Currants and Almonds to be lightly beat in, let three Sheets of Paper be tied round the Bottom of your Hoop, to prevent it from running out, and when well rubbed with Butter, put in a Layer of your Cake, then another of Sweetmeats, the whole in a Division of three different Layers, as soon as you perceive your Cake to rise and to be coloured, cover it with Paper, and this before your Oven is stopped up; it will take three Hours to bake it.

*To*



*To make Sugar Iceing for the Bride Cake.*

Beat up two Pounds of double refined Sugar, with two Ounces of fine Starch, sift it through a Gauze Sieve, then beat up the Whites of five Eggs with a Knife upon a Pewter Dish for half an Hour, you are then to beat in your Sugar, a little at a Time, or it will make the Eggs fall, and not be of so good a Colour, when your Sugar is all in, beat it half an Hour longer, then spread it even over the Cake with a Knife; and if laid on as soon as the Cake is taken out of the Oven, it will be hard by the Time the Cake is cold.

*To make a rich Seed Cake, called the Nuns Cake.*

Take four Pounds of the finest Flour, and three of double refined Sugar beaten and sifted; mix them together, to be dried before the Fire; let four Pounds of Butter, be beaten with the Hands to a Cream, and with it, thirty five Eggs, leaving out sixteen Whites, until the whole appears in one State, then beat in four or five Spoonfuls of Rose or Orange-flower Water, and by Degrees add your Flour, and Sugar with six Ounces of Caraway Seeds, the beating is to continue full two Hours, you may add a little of the Tincture of Cinnamon or Ambergrease, but this as you chuse. Then prepare your Hoop by laying in and buttering your Paper, it will take three Hours in a moderate quick Oven to bake it.

*To make a rich Seed Cake.*

Take a Pound of well dried Flour, one of Butter, another of Loaf Sugar beaten and sifted, eight Eggs, two Ounces of Caraway Seeds, one Nutmeg grated, and its Weight of Cinnamon; first beat your Butter to a Cream, then put in your Sugar, and the Whites of your Eggs when beaten half an Hour, then the Yolks after they have been beaten the same Time, and just before it is put into the Oven, beat in your Flour, Spices, and Seeds, then set it in the Hoop and bake it two Hours in a quick Oven, and to stand two more.—It will take two Hours beating.



*To make Tea Crumpets.*

Beat up two Eggs very well, put to them a Quart of warm Milk and Water, and a large Spoonful of Barm, no Butter; beat in as much fine Flour as will make them rather thicker than a common Batter Pudding; when your Griddle is very hot, rub it with a little Butter in a clean linnen Cloth, then pour a large Spoonful of your Batter on the Griddle, and when it runs to the Size of a Tea Saucer turn it; to be toasted very crisp and buttered for Use.

*To make a Pound Cake.*

Take a Pound of Flour, one of Sugar, and another of Butter eight Eggs, Whites and all, the Rind of a Lemon grated, three Spoonfuls of either Sack, or Brandy, work your Butter to a Cream, to which add your other Things by Degrees, and to be kept stirring until you put it into your Pan, to bake it an Hour and a half in a quick Oven, to be covered with Paper.

*To make a White Plumb Cake.*

To two Pounds of Flour well dried, take one of Sugar beaten and sifted fine, with one of Butter, a quarter of an Ounce of Mace, the same of Nutmeg, sixteen Eggs, two Pounds and a half of Currants, picked and washed, half a Pound of candied Lemon sliced, the same of sweet Almonds, half a Pint of Sack or Brandy, three Spoonfuls of Orange Flower Water, then beat your Butter to a Cream, in which put your Sugar, and the Whites and Yolks of your Eggs, when beaten separately half an Hour each, it will require two Hours to beat, your Flour and Currants, when your other Ingredients are to be put in and lightly mixed, just before you put them in the Hoop.—Two Hours will bake it.

*To make little Plumb Cakes.*

Take a Pound of Flour, rub into it half a Pound of Butter, the same of Sugar, a little beaten Mace, four Eggs very well beaten, leaving out half the Whites, with three Spoonfuls of Yest, put to it a Naggin of warm Cream, these you are to strain into your



your Flour, and make it up lightly, when covered, set it before the Fire to rise, just before you send it to the Oven, put in three quarters of a Pound of Currants.

### *A Plumb Cake.*

Let a Pound of fine Flour be well dried by the Fire, work a Pound of Butter to a Cream, with half a Naggin of Brandy, then put in three Quarters of a Pound of Sugar well dried, pounded, and sifted, then beat up nine Eggs, the Yolks and Whites separately, the Yolks to be put in by a Spoonful at a Time, with the Whites when beaten to a Froth, as is the Flour, to have a Nutmeg grated over them, then pick and dry a Pound of Currants, to be worked in the other Ingredients, blanch a Pound of sweet Almonds, to be cut in Slices, also two Ounces of Citron and candied Orange Peel, your Pan is then to be mounted, when you are to lay in a Layer of your Cake, then distribute some of the Citron, Orange-peel, and Almonds, to be repeated until all the Ingredients are in, to be baked two Hours.

### *To make Orange Cakes.*

Take some clear Rinded Seville Oranges, quarter them, to boil in two or three Waters until they are tender, and the Bitterness taken off, to be well scummed and laid on a clean Cloth to dry, let all the Seeds and Skins be taken out of the Pulp with a Knife, shred the Peels fine, to be put to the Pulp, to have more than their Weight of fine Sugar put into a Tossing Pan, with just as much Water as will dissolve it, boil it until it becomes a perfect Sugar, then by degrees put in your Orange Peels and Pulp, stir them well together before you set them on the Fire, to boil very gently until it is thick, and clear, then put it into flat-bottomed Glasses, to be set in a Stove, kept to a moderate Heat, when they are candied, turn them out upon Glasses.

N. B. You may make Lemon Cakes the same Way.



*To make Portugal Cakes.*

Mix into a Pound of Flour, the same of Loaf Sugar beaten and sifted, then rub into it a Pound of good Butter, until it is thick, put to it two Spoonfuls of Rose-water, two of Sack, ten Eggs, whip them very well with a Whisk, then put into it eight Ounces of Currants, mix these all well together, then butter the Tin-pans, to be but half filled, and bake them; if made without Currants, they will keep half a Year; add a Pound of blanched Almonds, beaten up with Rose-water in the Place of the Flour.

*Orange Cakes.*

Take a Pound of the best Sugar finely sifted, set it over the Fire keeping it stirring until it is very hot and dry, then put to it as much juice of Orange with Orange Peel grated, as will make it of the consistence of Honey; then drop it out as quick as possible on Glass Plates, and in a little Time they will slip off. Make Lemon Cakes in the same Manner.

*To make a Rice Cake.*

Take fifteen Eggs, leaving out half the Whites, beat them near an Hour with a Whisk exceedingly well, and the Yolks half an Hour, put to them ten Ounces of Loaf Sugar sifted fine, to be beaten well in, with half a Pound of Rice Flour, a little Orange-flower Water or Brandy, the Rinds of two Lemons grated, then put in your Whites, beat all well together for a quarter of an Hour, then put them in a Hoop, and set them in a quick Oven for half an Hour.

*To make Ratafia Cakes.*

Take one Pound and a half of sweet Almonds, and half a Pound of bitter, beat them as fine as possible with the Whites of two Eggs, then beat up the Whites of five Eggs to a strong Froth, shake in lightly two Pounds and a half of fine Loaf Sugar beaten and sifted very fine, drop them in little Drops on Cap Paper, the Size of a Nutmeg, and bake them in a cool Oven.

*To make Shrewsbury Cakes.*

Let half a Pound of Butter be beaten to a Cream, then put in half a Pound of Flour, one Egg, six Ounces of Loaf Sugar beaten and sifted, half an Ounce of Caraway



Caraway Seeds, these to be made into a Paste, roll them thin, and shape them with the Bowl of a small Glass, and when pricked lay them on Sheets of Tin, to be baked in a slow Oven.

*Shrewsbury Cakes.*

To one Pound of Sugar, add three of the finest Flour, a Nutmeg grated, some beaten Cinnamon, the Sugar and Spice must be sifted into the Flour, and moistened with three Eggs, a little Rose-water, and as much melted Butter as will make into a good Paste to roll out; to be managed as the other.

*Shrewsbury Cakes.*

Take four Pounds of fine Flour, one and a half of Sugar, three of Butter, and three Eggs, work them into a Paste, to be made into thin Cakes; bake them in a quick Oven upon buttered Papers.

*To make Shrewsbury Cakes.*

Take two Pounds of Flour, a Pound of Sugar pounded and sifted, mix them together, (leave out a Quarter of a Pound to roll them in) then beat up four Eggs, with four Spoonfuls of Cream, and two of Rose Water, let them be well beaten together, and mixed with the Flour into a Paste, roll them into thin Cakes, and bake them in a quick Oven.

*To make Bath Cakes.*

Rub half a Pound of Butter into a Pound of Flour, one Spoonful of good Earm, with some warm Cream, to be made into a light Paste, and when covered, set it to the Fire to rise, just before you make them up, take four Ounces of Caraway Comfits, work Part into them, and the remainder strew over them, make them into round Cakes the Size of French Rolls, bake them on Sheets of Tin, and send them in hot for Breakfast.

*To make a Butter Cake.*

Let some Butter be beaten with your Hand to a Cream, then take two Pounds of fine Sugar which will be sufficient for three Pounds of well dried Flour, mix it in the Butter, with twenty-four Eggs, leaving out half the Whites, to be beaten together for an Hour. Just before you set it in the Oven, put in a Quarter of an Ounce of Mace, a Nutmeg



beaten, a little Sack or Brandy, and Seeds or Currants as you chuse.

*To make Ginger-Bread Cakes.*

Take three Pounds of Flour, one of Sugar, another of Butter, rub these well together, with two Ounces of Ginger beat fine, a large Nutmeg grated; then take a Pound of Treacle, a Naggin of Cream, warm them together, to be put to your Ingredients which are to make a pretty stiff Paste; roll it out, and make it up into thin Cakes, cut them out with a Tea-Cup, or small Glass, or roll them into Nuts, bake them on Tin Plates in an Oven.

*To make Ginger-Bread.*

Take a Pound and a half of Treacle, two Eggs beaten up, half a Pound of brown Sugar, an Ounce of Ginger beaten, and sifted, of Cloves, Mace, and Nutmeg all together, half an Ounce beaten very fine, another of Caraway Seeds, two Pounds of melted Butter; mix all these together, with as much Flour as will work it into a pretty stiff Paste, to be rolled out. and cut into what Form you please: Bake it in a quick Oven on Tin Plates: A little Time will bake it, Of this Paste you may make Drops.

*To make Ginger-Bread, the Shrewsbury Way.*

Take half a Peck of Flour well dried, five Pounds of Treacle, half a Pound of Butter, the same of candied Orange and Lemon-peel shred fine, to be strewed into the Flour, two Ounces of beaten Ginger, and one of Caraway Seeds, boil the Treacle and Butter together, which mix in the Flour, then the other Ingredients, bake it on Tin Plates and in what Forms you please.

*A fine Ginger-Bread.*

Let three Quarters of a Pound of fine Flour be well dried, then take two Ounces of Ginger and two of Coriander Seeds, these to be beaten together, then let two Pounds of Treacle be made so warm, as to melt two Prints of Butter, these to be worked up with the Flour for a Cake.

*To make a Queen's Cake.*

Take a Pound of dried Flour, a Pound of fine Sugar sifted, one of Currants washed, picked, and rubbed



bed clean, the same of Butter washed very well in Rose-water; to be rubbed into the Flour and Sugar, with a little beaten Mace, the same of Orange Flower Water; then beat up ten Eggs, leaving out half the Whites, to be worked with your Hands into your Flour, then add the Currants; sift over the Cake some double refined Sugar, bake it immediately in a gentle Oven.

*To make a common Seed Cake.*

Rub into two Pounds of Flour half a Pound of powder Sugar, an Ounce of Caraway Seeds beaten, have ready a Pint of Milk, with half a Pound of Butter melted in it, with two Spoonfuls of new Barm, work these into a Paste, and when covered to be set by the Fire to rise, flour your Tin, and bake it in a quick Oven.

*To make Cream Cakes.*

Beat the Whites of nine Eggs to a stiff Froth, continue to stir it gently with a Spoon, otherwise the Froth will fall, grate into it the Rinds of two Lemons, for every White of an Egg, shake in gently a Spoonful of double refined Sugar sifted fine, then lay a wet Sheet of Paper on a Tin, and drop the Froth in little Lumps on it with a Spoon, a small Distance from each other, and sift a good Quantity of Sugar over them, set them in an Oven when the Bread is taken out, make the Oven close up, and the Froth will rise, when they are just coloured they are baked enough, take them out, and put two Bottoms together, and lay them on a Sieve, then set them in a cool Oven to dry.—You may lay Raspberry Jam, or any other Sort of Sweetmeat between them before you close the Bottoms together to dry.

*Potatoe Cakes.*

Let your Potatoes be boiled, peeled, and beaten in a Mortar, make them up with the Yolks of Eggs, a little sweet white Wine or Brandy, some Sugar, a little beaten Mace, the same of Nutmeg and Cream, or melted Butter; work these into a Paste, and when formed into Cakes, to be fried Brown in fresh Butter; serve them up with melted Butter, sweet white Wine and Sugar for Sauce.



*A Saffron, or soft Breakfast Cake.*

To four Quarts of Flour, take a Pint of Milk, and while warming, put in a Quarter of a Pound of fresh Butter, four Eggs, with the Yolks, to be well beaten; then let the Milk and Barm be mixed, adding a little Salt, with a Quarter of a Pound of Sugar; (a few Caraway Seeds if agreeable) this Quantity of Liquid must be worked up with the Flour, until it is brought to the Consistence of a light Paste, to be covered and laid by the Fire for an Hour to rise, then to be formed into Cakes and laid on Tin Plates, or buttered Paper for baking; a Quarter of an Hour will do them, with a pretty brisk Heat.

*N. B.* To the above you may add the Tincture of Saffron, mixing it with the Milk, or Saffron Powder mixed with the Flour.

*The Dublin Saffron Cake.*

Let a Quarter of an Ounce of Saffron be opened and laid on Paper before the Fire, or in an Oven to dry, and when dried to be covered with another and rolled until reduced to Powder, this is to be boiled in half a Pint of Water. Then take three Pounds of Flour, six Ounces of brown Sugar, half a Pound of Butter, these to be rubbed through the Flour, in the Manner of making short Paste, with one Ounce of Caraway-seeds, then pour into it six Eggs well beaten, a Pint of Yeast (not bitter) adding half a Pint of Milk, and the Saffron infused as above; now make a Hole in the Flour to receive the Eggs, &c. which are to be well whisked, then let the Flour be gradually mixed through it, which must be put in an earthen Pan covered, and laid for an Hour, in a warm Place, to rise, then take a Piece of Dough, according to the Size of the Cake, first flour your Table, and with one Hand gently pat it, while with the other you go round it to keep it regular, let it be docked with a Skewer, to prevent its blistering in the baking; your Oven is now to be pretty hot, and clean swept, as the Cakes are to be baked without any thing under them, and when you perceive them rise, and come to a clear Colour, they must be expeditiously drawn, which will be in a few Minutes; ob-  
serve



serve that the Oven is not to be stopped, and if you have a Number of Cakes, the first will be fit to take out, as soon as the Remainder are put in, which are to be handled with great Gentleness and Expedition.

*Gafney's Directions for making a Saffron Cake.*

To five Pints of Flour well dried, take half a Pound of Loaf-sugar, dried, pounded, and sifted, a Quarter of an Ounce of Saffron dried and pounded fine, to be steeped in half a Pint of boiling Milk, nine Eggs, the Yolks and Whites to be beaten separately, six Ounces of fresh Butter melted in the Milk, the Sugar and Milk to be mixed together, then let the Flour be laid in a Milk-pan, to rise in the Middle, and to have a Hole on each Side, in one of which pour the Saffron, Milk and Butter, in the other the Eggs with three Spoonfuls of fresh Barm, beat these up very well together with a large Glass of Brandy, to lie two Hours before the Fire to rise, then butter some Paper and drop your Dough on it, of a middling Size, and when cool spread them out, to be baked in a slow Oven, a Quarter of an Hour will do them.

*To make Cheese Cakes. Mrs. Rogers.*

Take a Gallon of new Milk just warmed, to which put a Spoonful and half of Runnet, let the Curds drain through a coarse Cloth, but not to be wrung, gently breaking the Curd with your Fingers, rub into them half a Pound of Butter, and half a Pound of good Sugar, some Nutmeg grated, four Naples Biscuits pounded, the Yolks of four Eggs and two Whites beaten up, two Ounces of blanched Almonds finely pounded, with three or four Spoonfuls of Rose, or Orange-flower Water, with an Addition of sweet Wine, three Quarters of a Pound of Currants well cleaned, put them into your Curd, when the whole is to be well mixed together.

N. B. These are esteemed the best Cheese-cakes that are made in England.

*To make Cheese Puffs. Miss Betty Noble.*

To a Pint of Curds, add three Spoonfuls of sweet white Wine, and seven Spoonfuls of Flour and three Eggs,



Eggs, beat them up very light, to be fried in Lard over a quick Fire, let melted Butter and Sugar be poured over them when you send them to Table. You must make them round like Fritters.

*Bath Cakes.*

Take a Quart of Flour, a Pound of Butter, three Quarters of Caraway Comfits, the Yolks of six Eggs, and two Whites, six Spoonfuls of Cream, and six of Yeast, beat up the Cream, Eggs and Yeast all together, then stir them into the Flour with the Butter first melted, work all together and set it before the Fire a Quarter of an Hour that it may rise, then shake in the Comfits and make it into little round Cakes, butter the Papers and make them ready for baking.

*An excellent Cake.*

Take one Pound of Flour, one of Sugar, and another Butter, eight Eggs, with the Whites, the Rind of a Lemon grated, three Spoonfuls of either sweet white Wine or Brandy, work your Butter with your Hands to a Cream, then by Degrees put in the other Things, and keep them stirring until they are put into the Pans for baking, an Hour and half will do them in a quick Oven, cover them with Paper.

*An Almond Tort.*

Take half a Pound of the best blanched and beaten Almonds, adding some Sugar in the beating, then take a Quart of thick Cream and the Yolks of eight Eggs beaten up with a little sweet white Wine, first boiling the Cream with three or four Bits of Nutmeg and Mace, stir the Cream until it is cold before you put in the other Things, season it with Sugar and Rose-water, put it in a Dish with Puff-paste under it; before you serve it up cover it with a Lid cut into Flowers, prepared for the Purpose.

*To make Lemon Biscuits.*

Blanch half a Pound of Almonds, to be dried in a Cloth, take six Eggs, Yolks and Whites, beat the Whites to a Froth, and as the Almonds are pounding, put in now and then a Spoonful, (should you put them in at once they would turn to Oil) grate in the Rind of two Lemons; when the Almonds are well pounded,



pounded, put in a Pound of double-refined Sugar pounded and sifted, then put in your Yolks, and a Quarter of a Pound of Flour, dried and cold again, pound these very well together, then put the Paste into your Pans and sift a little Sugar over them. Your Oven must be quick, notwithstanding it is to be kept open.

*To make light Biscuits.*

Take sixteen Eggs, leaving out four of the Whites, beat them pretty well, then put to them a Pound and half of the best Sugar to be beaten with them, until your Oven is sufficiently hot for fine Rolls, then stir in fourteen Ounces of fine Flour dried and sifted, butter your Tin Pans, and put in about a Spoonful in each Pan, and when they are baked, boil some fine double-refined Sugar in Rose-water, with which wash them with a Feather, and set them in the Oven to dry.

*To make thin Biscuits.*

To a Pound of Flour add two Eggs, beat them very well with a Spoonful or two of Milk, three Ounces of Butter, the same of Sugar, and Caraway Seeds as you like, melt the Butter, and should that not be sufficient to make the whole blend well together, add a little Milk, roll them very thin, and bake them on Paper, in what Shape you like.

*To make Sugar Cakes.*

Take a Pound of Sugar beaten fine and sifted, mix it into three Quarts of Flour, break into them a Pound and a Quarter of Butter washed in Rose-water, then beat up the Yolks of four new-laid Eggs, with twelve Spoonfuls of Cream, one or two of Rose-water, then strain the Eggs into the Flour and knead it into a Paste. Roll your Cakes out thin, bake them upon Plates or buttered Papers, in an Oven gently heated.

*Lady Derby's Queen Cake.*

Take a Pound of the finest Flour, a Pound of double-refined Sugar beaten fine, dry your Flour and Sugar in an Oven, or before the Fire, and sift them through a fine Sieve; then mix your Flour and Sugar, and divide them into two equal Parts, then take a Pound of Butter and wash it in Rose-water, and put to it



## *The New ART of COOKERY*

it half of your Sugar and Flour, and beat it very well, then take the Yolks of six Eggs, and three Whites, adding to them four Spoonfuls of Rose-water, beat them well together, then put to them your Sugar and Flour, beat these in a large Wooden Bowl, for the Space of an Hour, then wash and pick a Pound of Currants, and put them close covered over a Chafing Dish, in a moderate Heat, and just as you are ready to put your Cakes into the Pans, strew your Currants over them, and dredge on a little fine Sugar, and bake them about sixteen Minutes.

### *Lady Ruffel's Cake.*

Take five Pounds of fine Flour, well dried, and five Pounds of Currants well picked and dried; mix your Flour and Currants well together, with half a Pound of Raisins of the Sun, stoned and shred, thirty Eggs, and sixteen Whites, Nutmeg, Mace, and Cinnamon mixed with the Sugar, and a little Salt, a Quart of Ale-Yeast, and a Quart of Cream, with two Pounds of Butter sliced in it, and made scalding hot, then beat your Eggs, mix them and the Yeast together, then strain them, and put in your Cream on one Side of your Flour, and your Eggs and Yeast on the other; your Milk must not be more than Blood-warm; mix all very well together, when covered set it before the Fire to rise, for a Quarter of an Hour, and set your Cake in the Hoop for baking.

### *York Cakes.*

Take a Quarter of a Peck of Flour, a Pint of good Yeast, a Pound of Butter is to be rubbed into the Flour, wet it with warm Water, and when covered, let it lie one Hour before the Fire to rise: this Quantity will make twelve Cakes, and must be baked in a quick Oven.

### *Whetstone Cakes.*

Take half a Pound of fine Flour, the same of Loaf-sugar beaten and sifted, a Spoonful of dried Caraway Seeds, the Yolk of an Egg, the Whites of three, a little Rose-water, with Ambergrease dissolved in it; mix these together, and roll it out as thin as a Wafer, shape



shape them with the Bowl of a Glass; lay them on floured Paper, to be baked in a slow Oven.

### *Almond Cakes.*

Let a Pound of Almonds be blanched and beaten exceedingly fine, then beat up three Eggs, leaving out two of the Whites, put to them a Pound of Sugar sifted, and then your Almonds, let these be well beaten together; the Cakes are to be laid on white Paper, and in what Form you please, to be baked in

### *A Seed Cake.*

Work with your Hands a Pound Cream, put to it a little Orange flower a Pound of Sugar, to be well worked up nine Eggs, leaving out the White Whites and Yolks are to be kept separate are to be added to the Sugar, then as a little at a Time, as will make it of a fine Froth, adding now and then two Spoonfuls of the Froth of the Whites, then blanch and beat up a Quarter of sweet Almonds, with some Liquid to prevent their oiling, then take two Ounces of Caraway-seeds, when all these are well mixed, line your Pan with Paper and flour it, then put in your Cake, to be baked in a brisk Oven an Hour. Such as chuse may in the making, add some Sweet-meats.

### *An Almond Cake.*

Beat up twelve Eggs leaving out half the Whites, to be kept separate, then beat up the Yolks until they come to a white Froth, beating up with them a Pound of white Sugar, then you are to dry three Quarters of a Pound of fine Flour, to be put in at a Spoonful at a Time. Beat up a Pound of sweet Almonds very fine, then stir them in, mount your Pan as you did for the Seed Cake; three Quarters of an Hour will bake it.

### *A Ratafia Cake.*

To be made in the same Manner as the Almond, only you are to take two Ounces from the Quantity of the sweet Almonds, which are to be replaced with the same Quantity of the bitter.

### *To make Buns.*

Take two Pounds of fine Flour, a Pint of Ale-Yeast, with a little sweet white Wine in it, and three Eggs well



together with a little  
a little Salt; then to  
rises very light, then  
ter, and a Pound of  
in a quick Oven,

and the Whites of five  
Three Quarters of a  
ound of Flour, the  
and the Flour to be  
Whites when well  
mixed; let the Cakes  
baked on Tin Plates.  
Pound of Butter,  
with two Spoonfuls of  
work these into a

thicker than a Crown,  
of a Tin Canister, sift fine  
Sugar, and mix on the slicked Paper;  
bake in an Hour, for your Tarts are drawn.

*Cheese Muffins, or Pikelets, after a most excellent Way,  
with Directions for taking off the Bitterness from*

*Leaven*

To make Pikelets, take a half of fine Flour, take  
half a pound of Yeast, which you are to  
manage in the following Manner, in order to take  
from it its natural Bitterness, which would otherwise  
spoil your Pikelets; for this Purpose you are to pour  
cold Water upon it, as soon as the Barm floats take  
it off, and this to be repeated as long as any Bitterness  
remains; when thus prepared, add a little Sugar with  
the Juice of an Egg and Wine to be well whisked up, and  
laid to the Fire in a large vessel, as the Barm will rise  
surprizingly; the Flour is to be wrought into Dough  
with this Barm and warm Water, until you find it suf-  
ficiently moistened, then you are to continue to work it  
with your Hands, at least for an Hour, by pressing  
and clapping it in a large Earthen Pan, (the more it is  
worked the lighter the Pikelets will be) then to be  
covered, and laid by the Fire for about two Hours, to  
rise.



rise. When you are ready for baking, by flouring your Table well, then take a <sup>piece</sup> of Dough, and lightly roll it to almost the Thickness of a French Roll, but longer; then with a Knife cut it according to the Size you would have your Cakes, putting the cut Side on the Back of a Trencher well floured, patting and pressing it gently with the Hand, keeping it round, slip it on the Griddle, first cleaned with a Bit of Butter, and made pretty hot, ten Minutes will bake it, to be turned but once on the Griddle, so five Minutes are to be given to each Side. When wanted for Use, nick the edge all round, and toast them very well, separating them with your Finger (not to be cut) for buttering.

*To make Pikelets.*

Let three Pounds of Flour be made into a round Form, in the Middle of which make a Hole to receive two Spoonfuls of Barm mixed with as much Milk, a little Salt, stir a little of your Flour into it, to stand all Night, the next Morning work all the Flour into the Barm, and beat it well for a Quarter of an Hour, then let it stand an Hour; then take out as much as a large Spoon will hold, which you are to repeat according to the Number you want; then proceed with them as directed in the Receipt for making *Chester Muffins* or *Pikelets*.

*To make Spunge Biscuits.*

Let the Yolks of twelve Eggs be beaten half an Hour, to which add a Pound and a half of Sugar beaten and sifted, whisk them up well until you see them rise in Bubbles, then beat up the Whites to a strong Froth, which are to be whisked into your Sugar and Eggs, beat in also fourteen Ounces of Flour, with the Rinds of two Lemons grated; bake them in Tin Moulds buttered, or Coffins; they require an hot Oven, the Mouth of which must not be stopped, just before you put them in the Oven dust them with Sugar; they will take half an Hour to bake them.

*To make Lemon Biscuits.*

Beat up very well the Yolks of ten Eggs, and the Whites of five, with four Spoonfuls of Orange Flower Water, until they froth, then add a Pound of Loaf Sugar



Sugar sifted, beat it one Way for half an Hour or more, put in half a Pound of Flour, with the Raspings of two Lemons, and the Pulp of a small one. Butter your Tin and bake them in a quick Oven kept open at first for fear it should scorch them, dust them with Sugar before you put them in the Oven; a little Time will bake them.

*To make Drop Biscuits.*

Take eight Eggs, and one Pound of double refined Sugar, beaten fine, twelve Ounces of fine Flour well dried, beat your Eggs very well, then put in your Sugar, and when beaten put in your Flour by degrees; then continue beating them for a considerable Time without ceasing, your Oven must be as hot as for Halfpenny Bread, then flour some Sheets of Tin, and drop your Biscuits on them of what Bigness you chuse, put them in the Oven as fast as you can, and as soon as you see them rise, and turn colour take them out, and put in more; and should you find the first not enough done, put them in again; a good Way of judging is when they appear to have a White Ice on them. You may, if you chuse it, put in a few Caraways; when they are all well baked, put them in the Oven again to dry, keep them in a very dry Place.

*To make French Biscuits.*

Take the Weight of three new laid Eggs, of well dried Flour, and the same of fine Sugar pounded, let the Whites be whisked up until they come to a fine Froth, when you are to whip in half an Ounce of candied Lemon-peel cut very thin and fine, and well beaten, then by degrees whip in the Flour and Sugar, then the Yolks beaten up, and with a Spoon mix all well together, shape your Biscuits on fine white Paper; and throw powdered Sugar over them. Bake them in a moderate Oven, not too hot, giving them a fine colour. When they are baked, cut them off from the Paper, and lay them in Boxes for Use.

*To make Drop Biscuits.*

Beat the Yolks of ten Eggs, and the Whites of six, with one Spoonful of Rose Water, half an Hour, then put in ten Ounces of Loaf Sugar beaten and sifted, whisk



whisk them well for half an Hour, then add one Ounce of Caraway Seeds bruised a little, and six Ounces of fine Flour, whisk in your Flour by degrees, drop your Biscuits on Wafer Paper, and bake them in a moderate Oven.

*To make common Biscuits.*

Beat up eight Eggs half an Hour, put in a Pound of Sugar beaten and sifted, with the Rind of a Lemon grated, whisk it an Hour until it looks light, then put in a Pound of Flour, with a little Rose Water, and bake them in Tins, or on Papers, with Sugar over them.

*To make Maccaroons.*

Let a Pound of Almonds be blanched and pounded, then an equal Quantity of fine Sugar pounded and sifted, the Whites of three or four Eggs, beat all these well together, and shape them on Wafer Paper with a Spoon, to be baked in a gentle Oven on Tin Plates.

*Maccaroons.*

Take a Pound of Sweet Almonds to be blanched and beaten in a Stone Mortar, with the Whites of five Eggs and a little Orange-flower Water, and three quarters of a Pound of fine Sugar, and when they are well beaten, add to them a Pound of fine Flour, they are to be beaten together for some Time before they are laid on the Buttered Paper for baking, a Quarter of an Hour will do them.

*To make very good Wigs.*

Take a Quarter of a Peck of the finest Flour, rub into it three Quarters of a Pound of fresh Butter, until it is like Bread, with something more than half a Pound of Sugar, half a Nutmeg, half a Race of Ginger grated, then beat up very well the Yolks and Whites of three Eggs, and put to them half a Pint of thick Ale Yeast, three or four Spoonfuls of sweet white-Wine, make a Hole in the Flour, and pour in your Yeast and Eggs, as much Milk just warm, as will make into a light Paste. Let it stand half an Hour, before the Fire to rise, then make it into a Dozen and a half of Wigs, wash them over with Egg just as they



go into the Oven; a quick Oven will bake them in half an Hour.

*To make Buns.*

Take two Pounds of fine Flour, a Pint of good Ale Yeast, in which put a little sweet Wine, and three Eggs well beaten, knead all these together with a little warm Milk, a little Nutmeg, and a little Salt; then to be laid before the Fire to rise, then knead in very lightly, a Pound of fresh Butter, a Pound of rough Caraway-comfits, bake them in a quick Oven, on floured Papers.

*To make Fruit Wafers of Codlings, Plumbs, &c.*

Take the Pulp of any Fruit rubbed through a Hair Sieve, and to every three Ounces of Fruit take six of Sugar finely sifted. Dry the Sugar until it is very hot, let the Pulp also be made very hot; then mix it and set it over a slow Charcoal Fire, until it is almost boiling, then pour it into Glasses, to be set in the Stove until you find it will leave the Glasses: but before it begins to candy, turn them on Papers in what Form you please. You may colour them red with Clove Gilly-flowers steeped in the Juice of Lemon.

*Orange or Lemon Cheesecakes.*

Let half a pound of Almonds be blanched and pounded very fine, with Orange flower Water, beat three Quarters of a Pound of Butter to a Cream, then put in your Almonds and half a pound of Sugar beaten and sifted, eight Yolks with ten Whites of Eggs beaten separately, six Ounces of candied Orange or Lemon Peel, or Citron pounded to a pulp, mix these all together, when they will be ready for your Paste.

*An Almond Cheesecake.*

Take a Quarter of a pound of sweet Almonds, and two Ounces of bitter, to be blanched and pounded, then let the Yolks of eight Eggs be well beaten, adding half a pound of fine Sugar pounded, mix these well, then the other Ingredients; these to be baked in Patties with Puff-paste, a Quarter of an Hour will bake them.



*To make Almond Puffs.*

Let two Ounces of Sweet Almonds be blanched and beaten, and the Whites of three Eggs beaten to a very high Froth, strewing in some sifted Sugar, mix your Almonds with your Sugar and Eggs, adding as much Sugar as will make it a pretty stiff Paste, to be made into Cakes, bake them on Paper, in a cool Oven.

*To make French Bread.*

Take a quarter of Flour, one Ounce of Butter melted in Milk and Water, with them mix two or three Spoonfuls of Barm, strain it through a Sieve, beat up the White of an Egg, which put to your Water with a little Salt, work these up with the Flour to a light Paste, put it into a Bowl, then pull it into Pieces, to stand all Night, then work it well up again, to be covered for half an Hour, then work all the Pieces separate, and make them into Rolls for baking.

*To make White Bread.*

To a Gallon of the best Flour put six Ounces of Butter, half a Pint of good Barm, a little Salt, the Yolks of two Eggs with a Spoonful or two of Water beaten up to a Froth, have as much new Milk (just warmed) as will wet it, then dust your board with an Handful of Flour, on which work your Dough with your Hands, that is, knead it for some Time, until it is light, put it in an Earthen Pan, and when covered, set it near the Fire for an Hour and a quarter to rise; let your Rolls be made ten Minutes before you set them in the Oven, prick them with a Fork to prevent their blistering; if they are not larger than French Rolls, three quarters of an Hour will bake them.

*To make fine Pancakes.*

Take a Pint of Cream, in which mix some melted Butter over the Fire, eight Eggs, (leaving out two of the Whites) three Spoonfuls of sweet white-Wine, or Orange-flower Water, and a little Sugar (if agreeable) a grated Nutmeg; mix all these together with three Spoonfuls of Flour; butter the fry  
ing



ing Pan for the first, let them run as thin in the Pan as you can, fry them quick, to be sent hot to Table.

*To make a Hanover Cake or Pudding.*

Let half a Pound of Almonds be blanched and laid in Water to preserve their Colour, half a Pound of fine Sugar pounded and sifted, fifteen Eggs, (leaving out half the Whites,) you are then to take your Almonds and beat them by degrees, putting in no more than a Tea Cup of Rose-water at a Time, adding in the same manner your Sugar, the Rind of a Lemon grated fine, which you are then to put into an Earthen Pan with the Eggs: beat them well together. Half an hour will bake it; it must be of a light brown.

*To make Water Fritters.*

Take a quart of Water, five or six Spoonfuls of Flour, (the Batter must be very thick) a little Salt; mix all these together, and beat up the Yolks and Whites of eight Eggs with a little Brandy, then strain them through a Hair Sieve, and put them to the other Ingredients; the longer they stand before you fry them, the better. Just before you fry them, melt about half a Pound of Butter very thick, and beat it well in; they are not to be turned in the Pan, and take care not to burn them: the best thing to fry them in, is fine lard.

*To make French Bancees.*

Take half a Pint of Water, a small bit of Lemon peel, the same of Butter not bigger than a Walnut, a little Orange-flower Water; let these boil three or four Minutes, then take out the Lemon peel, and add to it a Pint of Flour, keep the Water boiling and stirring all the while until it is stiff, then take it off the Fire and put in six Eggs, leaving out three Whites; beat these well for about half an Hour until they come to a stiff Paste, drop them from a Tea Spoon into a Pan of boiling Lard; if they are of a right lightness they will be very nice; keep shaking the Pan all the Time, they will be of a light brown. A large Dish will take six or seven Minutes boiling; when done, put them into a Colander to drain by the Fire, strew fine Sugar over them, so send them up.



*To make Barbadoes Jumballs.*

Beat very lightly the Yolks of four Eggs and the Whites of eight, with a Spoonful of Rose-water, dust in a Pound of treble-refined Sugar, then take three quarters of a Pound of the best fine Flour, stir it lightly to the other Things, and drop it on Tin Plates, in the shape of a Macaroon, first greasing the Plates, bake them nicely.

*To make Lemon Cakes.*

Beat up the Whites of ten Eggs with a whisk, with three Spoonfuls of Rose or Orange-flower Water, for one hour, then add a Pound of Loaf Sugar beaten and sifted, with the Yellow Rind of a Lemon grated into it; when it is well mixed, put in the juice of half a Lemon and the Yolks of ten Eggs beaten smooth, and just before you put it into the Oven, stir in three quarters of a Pound of Flour; Butter your Pan, and one Hour will bake it in a moderate Oven.

*To make little Currant Cakes.*

Take one Pound and a half of fine flour, dry it well before the Fire, a Pound of Butter, half a Pound of fine loaf Sugar well beat and sifted, the Yolks of four Eggs, four Spoonfuls of Rose-water, the same of sweet white-Wine, a little Mace, and one Nutmeg grated; the Eggs are to be very well beaten, to them you are to add the Rose-water and Wine, then the Sugar and Butter, work them well together, then strew in some Currants and Flour, being both before made warm and mixed together.—This quantity will make six or eight Cakes; bake them pretty crisp, and of a fine brown.

*To make Prussian Cakes.*

Take a Pound of Sugar beaten and sifted, half a Pound of Flour dried, seven Eggs, the Yolks and Whites to be beaten separately, the juice of one Lemon, the peel of two grated very fine, half a Pound of Almonds beaten fine with Rose-water; as soon as the Whites are beaten to a froth, put in all the things except the Flour, and beat them together for half an Hour,



Hour, just before you set it in the Oven shake in the Flour.—N. B. The Whites and Yolks must be beaten separately, otherwise it will be quite heavy.

*To make Cracknells.*

Take a Pint of blue Milk, with about two Ounces of Butter and a good Spoonful of Yest, make it just warm, and mix into it as much fine Flour as will make it of a light dough, roll it out very thin, and cut it into long pieces two Inches broad, prick them well, and bake them in a slow Oven upon Tin Plates.

C H A P. XII.

*Little SAVOURY DISHES.*

*To ragoo Pigs Feet and Ears.*

**B**OIL your Feet and Ears, then cut your Feet through the Middle, and cut the Ears in narrow Slices, dip them in Batter, and fry them of a good Brown, put a little Beef Gravy in your Toss-pan, with a Teaspoonful of Lemon-pickle, a large one of Mushroom Catchup, the same of Browning, and a little Salt, thicken it with a Lump of Butter rolled in Flour, then put in your Feet and Ears, giving them a gentle Boil, then lay your Feet in the Middle of your Dish, and the Ears round them, strain your Gravy, and pour it over them: Garnish with curled Parsley.

It is a pretty Corner Dish for Dinner.

*To make Solomon-gundy.*

Take the white Part of a roasted Chicken, four boiled Eggs, Yolks and Whites, two pickled Herrings, and a Handful of Parsley, chop them separately exceedingly small, take the same Quantity of a lean boiled Ham scraped fine, turn a China Bason upside down in the Middle of a Dish, make a Quarter of a Pound of Butter in the Form of a Pine Apple, and set it on the Bason's Bottom, lay round your Bason a Ring of



of shred Parsley, then a Ring of the Yolks of Eggs, Whites, Ham, Chicken, and Herring, until you have covered your Baſon and uſed all the Ingredients, lay the Bones of the pickled Herrings upon it, with the Tails up to the Butter, and the Heads to lie on the Edge of the Diſh; lay a few Capers, and three or four pickled Oyſters round your Diſh, and ſend it up.

*Solomon gundy a ſecond Way.*

Mince very fine two boiled or roasted Chickens, or ſome Veal, which ever you like beſt. Mince alſo very ſmall the Yolks and Whites of ſome hard Eggs, each ſeparate: Shred alſo the Pulp of a Lemon very ſmall; then lay in the Diſh a Layer of the minced Meat, a Layer of the Yolks, and another of the Whites, over which a Layer of Anchovies, and then a Layer of the shred Pulp, a Layer of Pickles minced ſmall, a Layer of Sorrel, and laſt of all a Layer of Spinach and Onions, or Shalots, shred ſmall. Having thus filled the Diſh, ſet an Orange or Lemon on the Top, and garniſh with ſcraped Horſe-Radiſh, Barberries, and Slices of Lemon; let the Sauce be Oil, beaten up thick, with the Juice of Lemons, Salt and Muſtard. We ſerve this Diſh, in the ſecond Courſe; or for a Side, or a Middle-Diſh for Supper. Salmagundy may be made of ſuch Things as you have, according to your Fancy, and in what Form you like, as a Star, a Pyramid, or the Shape of a Herring, putting the Head and Tail of the Herring to it.

*Chickens in Savoury Jelly.*

Roaſt two Chickens, then boil a Couple of Calves-feet to a ſtrong Jelly, and when you have taken out the Feet, ſkin off the Fat, beat up the Whites of three Eggs very well, to mix with half a Pint of white Wine Vinegar, the Juice of three Lemons, a Blade or two of Mace, a few Pepper Corns, and a little Salt, put them to your Jelly, when it has boiled five or ſix Minutes, run it through a Jelly Bag ſeveral Times until it is very clear, then put a little in the Bottom of a Bowl that is to receive your Chickens, and as ſoon as the Jelly is ſet and the Chickens cold, lay them in the



Bowl with their Breasts down, then pour in the Remainder of your Jelly to fill the Bowl, let it stand all Night, the next Day set your Bason in warm Water, pretty near the Rim; as soon as you find it loosenede lay your Dish over it, and turn it out.

*Pigeons in Savoury Jelly.*

Roast your Pigeons with the Head and Feet on, put a Sprig of Myrtle in their Bills, make a Jelly for them the same Way as for the Chickens, and proceed as before.

*Small Birds in Savoury Jelly.*

Take eight small Birds with their Heads and Feet on, put a good Lump of Butter in each, and sew up their Vents, put them in a Jug, stop it close with a Cloth, set them in a Kettle of boiling Water until they are done, drain them, make your Jelly as before, put a little into a Bason, when it is set lay in three of the Birds with their Breasts down, cover them with the Jelly, when that is set, put in the other five with the Heads in the Middle, fill up your Bowl with the Jelly as before, and turn it out the same Way.

*Smelts in Savoury Jelly.*

Gut and wash your Smelts, season them with Mace and Salt, lay them in a Pot, with Butter over them, tie them down with Paper, and bake them half an Hour, take them out, and when they are a little cool, lay them separately on a Board to drain, when they are quite cold, lay them on a deep Plate in what Form you please, pour Jelly over them, and they will look like live Fish.—Make your Jelly as before.

*To roast a Calves Heart.*

Make a Force-meat with the Crumbs of half a Penny Loaf, a quarter of a Pound of Beef Suet shred small, or Butter, chop a little Parsley, and Lemon Peel, mix it up with a little Nutmeg, Pepper, and Salt, and the Yolk of an Egg, fill your Heart, which must be kept in by pinning on a Piece of White Paper, lay it in a Dutch Oven, to be kept turning in order to roast it thoroughly; when you serve it up, pour over it melted Butter, and lay Slices of Lemon round it.



*To dress a Dish of Lambs Bits.*

Skin and split the Bits, lay them on a dry Cloth with the Sweet Breads and Liver, dredge them well with Flour, fry them of a light brown in boiling Lard, or Butter, then lay them on a Sieve to drain, fry a good Quantity of Parsley, lay your Bits on the Dish, and the Parsley in Lumps over it, pour melted Butter round them.

*Craw-fish in Savoury Jelly.*

Boil your Craw-fish, then put a little Jelly in a Bowl, made as for the Chickens, when it is set, put in a few Craw-fish, then cover them with Jelly, when it is cold, put in more in Layers, until your Bowl is full, let it stand all Night, and turn them out as you do Chickens.

*To stew Cheese with Light Wigs.*

Cut a Plate full of Cheese, pour on it a Glas of red Wine, stew it before the Fire, toast a Light Wig, pour over it two or three Spoonfuls of red Wine warmed, put it in the Middle of your Dish, lay the Cheese round it, and serve it up.

*To stew Cheese.*

Cut your Cheese very thin, lay it in a Toaster, set it before the Fire, pour a Glas of Ale over it, let it stand until it is all like a light Custard, then pour it on Toasts or Wigs, and send it up hot.

*To Ragoo Sellery.*

Cut the white Part of your Sellery into Pieces about an Inch long, to lie in Water, which must be thrice changed at the Distance of half an Hour each, and when boiled set it to drain, then put it into a Toss-pan, with a Quarter of a Pound of Butter, to be browned with Flour, put in a Pint of Gravy, season it with Pepper and Salt, stew it a little, and serve it up.

*To make a Scotch Rabbit.*

Toast a Piece of Bread very nicely on both Sides, butter it, cut a Slice of Cheese of the same Size as the Bread, toast it on both Sides, and lay it on the Bread.

*To make a Welch Rabbit.*

Toast the Bread on both Sides, then toast the Cheese on one Side, lay it on the Toast, and with a hot Iron



brown the other. You may rub it over with Mustard.

*To make an English Rabbit.*

Toast a Slice of Bread brown on both Sides, then lay it in a Plate before the Fire, pour a Glass of red Wine over it, and let it soak up the Wine; then slice some Cheese very thin, and lay it very thick over the Bread; put it into a Tin Oven before the Fire, and it will be toasted and browned presently. - Serve it up hot.

*To stew Chardoons.*

Take the Inside of your Chardoons, wash them well, boil them in Salt and Water, put them into a Toss-pan with a little Veal Gravy, a Tea Spoonful of Lemon Pickle, a large one of Mushroom Catchup, Pepper and Salt to your Taste, thicken it with Flour and Butter, boil it a little and serve it up in a Soup Plate.

*Directions for boiling Potatoes.*

Let your Potatoes be chosen of a Size, put them down in cold Water, and on a Fire not too brisk; should the Potatoes be any thing large, add cold Water to prevent their coming to a boil before they are softened, or sufficiently warmed at the Heart, and which you can no otherwise prevent, but by a frequent Addition of cold Water, and without which they will burst before they are half done. Observe when upon trial you find them soft and cracking, let the Water be immediately teemed off, then put them on the Fire for a few Minutes to dry, shaking some Salt through them.

*The Lancashire Manner of doing Potatoes (by the Steam of boiling Water) which does them dry, and in as little Time, as when boiled in Water.*

Let a Frame be made of Wood or Iron, to fit the Inside of the Pot, and barred in the manner of a Gridiron, to give a Passage to the Steam from the Water, to the Potatoes, it is to stand on four Feet, two Inches and a Quarter high; on this Frame you are to place your Potatoes. Observe that the  
Water



Water is not to rise so high, that in the action of boiling, it will reach the Potatoes, as it would make them ill coloured, by resting the Scum amongst them. About three Pints of Water will do, a pretty large Pot-full, for it wastes but little, the Steam being confined by a well fitted Lid on the Pot, which it must have for the Purpose. This Manner of doing Potatoes will be a great saving, particularly of the dryer sorts, which burst in the Water, they are boiled in. A few Tryals will be the best Instruction, this Way of doing Potatoes, may perhaps be practised on other Things with no less Success.

*Directions for doing Potatoes, as if roasted, or baked in an Oven.*

You are to be provided with an Iron Pan, in the Form of a Toss-pan, but somewhat larger, with a well fitted Lid, in this you are to put in your Potatoes as soon as cleaned; to be set on a slow Fire, by the Time you think they are well warmed on one side, you are to turn and again to cover them, as soon as this side is done, you must frequently stir them to prevent their burning. This is a nice Way to do them for roast Meat, or a side Dish for Supper.

N. B. When but few are wanted, an Iron Sauce-pan will answer, observing to shake it often, to prevent the Potatoes burning, to be kept close covered.

*To scollop Potatoes.*

Boil your Potatoes, then beat them fine in a Bowl with good Cream, a Lump of Butter and Salt, put them into scolloped Shells, smooth them with the Back of a Spoon, and score them with a Knife, lay thin Slices of Butter over them, put them in a Dutch Oven to brown.—Three Shells are enough for a Dish.

*To make Potatoe Cakes.*

When your Potatoes are boiled, peel and mash them in a Mortar, mix them with Yolks of Eggs, a little sweet white-Wine, Sugar, a little beaten Mace, Nutmeg, and a little Cream, or melted Butter, work it into a Paste, then into Cakes, of what Shapes you please with Moulds, fry them brown in fresh Butter,



serve them in Plates or Dishes, with melted Butter and sweet Wine poured over them.

*Mashed Potatoes.*

Boil and peel your Potatoes, put them into a Sauce-pan, mash them well: To two Pounds of Potatoes put a Pint of Milk, a little Salt, stir them well together, with a Quarter of a Pound of Butter, take care to stir them from the Bottom, then to be served up.

N. B. Some mash their Potatoes, and set them in the Dripping-Pan in a Plate when the Meat is near done, where they are browned, made savory and nice, to be eaten with the Meat.

*To make a Potatoe Pudding.*

Let two Pounds of white Potatoes, be boiled soft, peel and beat them in a Mortar, or force them through a Sieve, till they are quite fine; then mix in half a Pound of fresh Butter melted, the Yolks of eight Eggs and three Whites beaten up, half a Pound of white Sugar finely pounded, half a Pint of sweet white-Wine, stir these well together, grate in half a large Nutmeg, and add half a Pint of Cream, make a Puff-paste, to be laid over your Dish, and round the Edges, pour in the Pudding, and bake it of a fine light brown.

For a Change put in half a Pound of Currants, or strew over it half an Ounce of Citron or Orange-peel cut thin, before you put it into the Oven.

*To raise Mushrooms.*

Cover an old Hot-bed three or four Inches thick, with fine Garden Mould, and three or four Inches more with mouldy long Horse-dung and Litter, or old rotten Stubble; when the Bed has lain some Time thus prepared, boil some Mushrooms in Water, which is to be thrown over the Bed, in a Day or two you may expect the best small Mushrooms.

N. B. Some Earth from the Pasture where the Mushrooms grow, lightly spread over the Dung, will also produce them, as with it you bring their Spawn. Lay some Straw lightly over the Bed, with a covering above to throw off the Rain.

*A white*



*A white Fricasey of Mushrooms.*

Take a Quart of fresh Mushrooms, pick them carefully, put them down in a Sauce-pan with three Spoonfuls of Water, and three of Milk, a very little Salt, set them on a quick Fire, and let them boil up three Times; then take them off, grate in a little Nutmeg, put in a little beaten Mace, half a Pint of thick Cream, a Piece of Butter rolled well in Flour; then to be held over the Fire and kept turning all the Time. When it is fine and thick, dish them up; be careful they do not curdle. You may stir the Mushrooms carefully with a Spoon all the Time.

*To stew Mushrooms.*

Take large Buttons, wipe them with a wet Flannel, put them in a Stew Pan with a little Water, let them stew a quarter of an Hour, then put in a little Salt, work a little Flour and Butter, to make it as thick as Cream, let it boil five Minutes, when you dish it up, put to them two large Spoonfuls of Cream, with the Yolk of an Egg, shake it over the Fire about a Minute or two, but do not let it boil, for fear of Curdling; serve it up immediately.

It is proper for a Side Dish for Supper, or a Corner for Dinner.

N. B. Let the Mushrooms be always picked by a Person that knows how to separate from them, the small Puff-balls, which greatly resemble the small Buttons of the real Mushrooms, (they are a very great Cof-tic) and the Toad-stools which resemble the grown Mushrooms, and are also very prejudicial to the Stomach.

*To fry Morels.*

Cut them in slices length-ways, and boil them in a small Quantity of Broth, over a slow Fire. When the Broth is pretty much wasted, flour them well, and fry them in Lard. Make a Sauce of what remains of the Broth, seasoning with Salt, Nutmeg, and a little Lemon Juice, pour this into your Dish, and lay your Morels over it.

*Green Peas stewed.*

Take three Quarts of green Peas, three or four Cabbage Lettuces sliced, a large handful of Scallions shred



fine, six Ounces of Butter boiled, add these together, stirring them well with a Silver Spoon until the Lettuce fall, then to be covered close and left stewing for half an Hour, then put in half a Pint of boiling Water, (strong Gravy would be better) with half a Spoonful of Pepper and the same of Salt, then to stew for two Hours, and serve it up hot.

*To poach Eggs with Toasts.*

Boil your Water in a pretty broad shallow Pan, with a little Salt, when it boils break in your Eggs carefully, and let them boil two Minutes, then take them up and lay them on buttered Toasts.

Some do them in the Shell, and break them into a small Bowl or Tea Cup, particularly where Eggs are taken at Breakfast. Two Minutes does an Egg nicely, provided it is put down in boiling Water, and kept boiling.

*To dress Eggs and Spinach.*

Pick and wash your Spinach in several Waters, set a Pan over the Fire with plenty of Water, throw in an Handful of Salt, when it boils put in your Spinach, and let it boil two Minutes, then take it up with a Fish Slice, and lay it in a Hair Sieve, squeeze out the Water, put it in a Tossing Pan, with a quarter of a Pound of Butter, keep turning and chopping it with a Knife, until it is quite dry, then press it a little between two Pewter Plates, when you may form it into different Figures, poach your Eggs as before, and lay them on your Spinach, serve them up hot.

N. B. You may boil Brocoli instead of Spinach, and lay it in Bunches between every Egg.

*Spinach with Eggs.*

When your Spinach is boiled well and green, squeeze it dry, and chop it fine; then stew it in some Gravy and a Quarter of a Pound of Butter, with a little Cream, Pepper, Salt, and grated Nutmeg; then poach six Eggs, and lay them over your Spinach, fry some sippets in Butter, to lay round the Dish, squeeze an Orange over it, serve it up hot for a second course, or Supper.



*Clary fried with Eggs.*

After your Clary is washed, picked and dried with a Cloth, beat up the Yolks of six Eggs with a little Flour and Salt, make the Batter light, and dip in every Leaf, and fry them singly, and send them up quick and dry.

*To stew Sellery.*

Make a very good Gravy of Veal, or Mutton, then take some Sellery, and stew it in a Pint of Gravy, with Pepper, Salt, and a bunch of sweet Herbs, and a slice of Bacon, with an Anchovy; and when tender, thicken it with Butter, add the Juice of a Lemon, then take out the Bacon and Herbs, and serve the Sellery up, garnishing your Dish with fried Butter.

Turnips eat well this Way.

*To dress Eggs with Artichoke Bottoms.*

Boil your Artichoke Bottoms in hard Water if fresh, but if they are dry, in soft, with a good Lump of Butter, it will make them boil in half the Time, and they will be white and plump, when you take them up, put the Yolk of a hard Egg in the Middle of every Bottom, and pour good melted Butter over them, so serve them up; you may lay Asparagus, or Brocoli between every Bottom.

*Sorrel with Eggs.*

When your Sorrel is quite boiled, and well strained, poach three Eggs soft and three hard, butter your Sorrel well, fry some three corner Toasts brown, lay the Sorrel in the Dish, then lay the three soft Eggs on it, and the hard between; stick the Toast in and about it. Garnish with quartered Oranges.

*Brocoli and Eggs.*

Boil your Brocoli tender, reserving a large Head for the Middle, and six or eight smaller to place round the Dish. Take a Toast half an Inch thick, according to the size of your Dish, make it brown: Then take six or more Eggs as you have Occasion, beat them well, put them into a Sauce-pan with a good Piece of Butter and a little Salt, keep beating them with a Spoon until



they are sufficiently thick, and pour them on the Toast. Then place your Brocoli as just mentioned, with little Sprigs on the Rim. This is a pretty Side or corner Dish.—Asparagus may be served up in the same manner, only garnish a different Way.

*To fry Artichoke Bottoms.*

Lay them in warm Water until they are tender. Shift the Water two or three Times; then have ready some Butter hot in the Pan, flour the Bottoms, and fry them. Lay them in your Dish, and pour melted Butter over them.

*To Ragoo Artichoke Bottoms.*

Take twelve Bottoms, soften them in warm Water, as just directed, take half a Pint of Water, a Piece of the Jelly soap as big as a small Walnut, half a Spoonful of Catchup, five or six dried Mushrooms, a Teaspoonful of the Powder, set these on the Fire, shake all together, and boil them softly two or three Minutes. Let the last Water you put to the Bottoms boil; take them out hot, lay in your Dish, pour the Sauce over them, and send them to Table hot.

*To make a fricasey of Eggs.*

Boil your Eggs pretty hard, cut them in round Slices, make a White Sauce, the same as you do for boiled Chickens, pour it over your Eggs, lay Sippets round them, and place a whole Yolk in the Middle of your Plate.

It is proper for a Corner Dish at Supper.

*A fricasey of Eggs.*

Boil eight Eggs hard, take off the Shells, cut them into Quarters, have ready half a Pint of Cream, and a Quarter of a Pound of fresh Butter; stir them together over the Fire, until it is thick and smooth, lay the Eggs in your Dish, and pour the Sauce on them. Garnish with the hard Yolks of three Eggs cut in two, to be laid round the Edge of the Dish.

*To fry Sausages.*

Fry your Sausages in fresh Butter, then take some thin Slices of Bread, and fry it of a good brown in the Butter you fryed the Sausages in, lay them in your Dish, with the Sausages on them, in four Divisions, laying



laying poached Eggs between each, and serve them up.

*To stew Cucumbers.*

Pare twelve Cucumbers, and slice them as thick as a Crown-piece, set them to drain, then dry them in a coarse Cloth, flour them, and fry them brown in Butter; pour off the Fat, then put to them some Gravy, Pepper, Cloves, and Mace, let them stew a little; then roll up a Bit of Butter in Flour, and toss them up seasoned with Salt: You may add a very little Mushroom pickle.

*To stew Cucumbers.*

Peel and slice your Cucumbers pretty thick, fry them in fresh Butter, and lay them on a Sieve to drain, put them in a Toss-pan with a large Glass of Red Wine, the same of strong Gravy, a Blade of Mace, make it pretty thick with Flour and Butter, and when it boils up, put in your Cucumbers, keep them stirring, until they boil five Minutes, be careful you do not break them; serve them up in a Dish.

*To dress Beans the Dutch Way.*

Take two Quarts of Windsor Beans, soak them a little in Water, then blanch them; put half a pound of Butter in a Stew-pan, and when melted, put in some Parsley chopped small, then your Beans; season with Pepper and Salt, and let all stew about three or four Minutes; serve them up with half a pound of melted Butter poured over them, with fried or broiled slices of Bacon.

*To dress Beans the Italian Way.*

Take Windsor Beans, boil and blanch them, put them into a Stew-pan with a Piece of Butter, a bunch of Parsley, so toss them up. Take two or three Artichoke Bottoms, cut them into Halves, or Quarters, and put them to your Beans, moisten the whole with Gravy and Cullis, and a Spoonful or two of White-wine; set your Stew-pan over a brisk Fire, and put into it a Shalot or two, or a small Piece of Garlick, skim off the Fat, and then put to it some Lemon-Juice. Let the whole have a good Taste, and when done, serve



serve it up for a side-dish, garnish with Parsley chopped small and sliced Lemon.

*To stew Pease after the French Manner.*

Cut Lettuces into little bits, with two or three Onions, take some Butter with slices of Bacon, season these with Salt and whole Pepper, and toss them up in a Stew-pan until the Lettuces are hot; then put in a Quart of Pease, to stew until they are tender; then add to them some good Broth or boiling Water, and let them stew again gently; broil a Piece of Bacon and lay it in the Middle of the Dish, with grated Bread, and chopped Parsley; pour in your Pease, &c. and serve it up.

*To force a Cabbage.*

Take the large Blades of a Cabbage, scald them, make a Force-Meat of fat Bacon, some Veal, a little Cabbage boiled, the Yolks of two Eggs, Salt, Pepper, grated Bread, and grated Cheese: Inclose all these in the Cabbage, and stew them in strong Broth. Garnish with scraped Cheese, and serve it up in the first Course.

*To stew Lettuces.*

Let your Lettuces lie half an Hour in Water, then-boil them until almost tender, with some Salt, drain them well, then brown some Butter with Flour, put in your Lettuces, with Gravy, Onions, Anchovy, Pepper and Salt, and stew them until tender.

*To dress the inside of a cold Sirloin of Beef.*

Cut out all the inside (free from Fat) of the Sirloin in pieces as thick as your Finger, and about two Inches long, dredge them with a little Flour, and fry it nice in Butter of a light brown, then drain it, and toss it up in rich Gravy, that has been well seasoned, with Pepper, Salt, Shalot, and an Anchovy; just before you send it up, add two Spoonfuls of Vinegar taken from Pickled Capers: Garnish with fryed Oysters, or what you please.

*A nice way to dress a cold Fowl.*

Peel off the skin, then pull the Flesh from the Bones in as large pieces as you can, dredge them with a little Flour, and fry them of a nice brown in Butter,



to be tossed up in rich gravy well seasoned, and thickened with a piece of Butter rolled in Flour: just before you send them up, squeeze in the juice of a Lemon.

*A fine Harrico, by Way of Soup.*

Let a large Neck of Mutton, be cut in two, put down the Scrag part in a gallon of Water in a Stew-pan, with four large Turnips and four Carrots, to boil gently over a slow Fire, until all the goodness is drawn from the meat, but not boiled to pieces, then bruise the Turnips and two of the Carrots into a fine Pulp, by Way of thickening for the Soup, then put in six Onions cut and fryed in Butter, let the remainder of the Mutton be cut into chops, but not too large, fry them in Butter and add them to the Soup, to stew very slow, until the chops are very tender, cut the other two carrots into what Form you please, put them in just before you take it off the fire, and season it to your taste, with Pepper and Salt, serve it up very hot in a Soup Dish.

*A Harrico of Mutton or Lamb.*

Cut a Neck or Loin of Mutton or Lamb in nice Steaks, and fry them of a light brown, have ready some good Gravy made of the Scrag of Mutton, and some lean with a piece of lean Bacon, and a few Capers, season to your taste with Pepper, Salt, and Onions, which must be strained off, and added to the Steaks, just one Hour before you send them to Table. take care to do it on a slow Fire, dish them up handsomely with Turnips and Carrots cut in Dice, with a good deal of gravy, thickened with a little Bit of Butter, rolled in a very little Flour; if they are not tender, they will not be good. Send them up very hot.

*A Harrico of a Neck of Mutton a second Way.*

Take a Neck of Mutton and cut it into Chops, flour, and put them in a Stew-pan over the Fire, to be kept turning until brown, then take them out and put down a few more, to be managed as before, with a bunch of sweet Herbs, an Onion and what other  
Spice



Spice you please; boil them well together, then run the Broth through a Sieve into an Earthen Pan, skim off the Fat which will be then, a good Gravy, then add Turnips and Carrots, with two small Onions, a little Cellery, you are then to put down your Mutton, into a Stew-pan with the Cellery, and other Roots with the Gravy, and as much Water as will cover them; Stew them gently until ready to serve up.

*A Hodge-podge of Mutton.*

Cut a Neck or Loin of Mutton into Steaks, let the Fat be taken off, then put the Steaks into a Pitcher with Lettuce, Turnips, Carrots, two Cucumbers cut in Quarters, four or five Onions, Pepper and Salt, but not any Water; stop the Pitcher very close, then set it in a Pan of boiling Water, to boil four Hours, let the Pan be supplied with boiling Water as it wastes.

*To Hodge-podge a Hare.*

Cut a Hare in pieces as you do for Stewing, put it into a Pitcher, with two or three Onions, some Salt, a little Pepper, a bunch of sweet Herbs and a piece of Butter; stop the Pitcher very close, set it in a Kettle-full of boiling Water, to be managed as in the former Receipt. You may put into the Pitcher, Lettuce, Cucumbers, Cellery and Turnips, but this as you chuse.

*To make Veal Olives.*

Cut some large Collops off a fillet of Veal, hack them well with the back of a Knife, spread some forcemeat very thin over them, roll them up and roast them, or bake them in an Oven, make a Ragoo of Oysters and Sweet-breads Diced, a few Morels and Mushrooms, and lay them in the Dish with the Rolls of Veal; if you have plenty of Oysters, mix some with the forcemeat; Garnish with forcemeat Balls, there must be some nice brown Gravy in the Dish, and sent up hot.

*To make a Lobster Pie.*

Take two or three good fresh Lobsters, cut their Meat in large pieces, lay a fine Puff-paste round the edge



edge of the Dish, then put in a layer of Lobster and another of Oyster, with Bread Crumbs and thin Slices of Butter, a little Pepper and Salt, then a layer of Lobster, &c. until you have filled the Dish, then take the Red part of the Lobster, pound it fine with chopt Oysters, Crumbs of Bread, and a little Butter; make them into small Balls and fry them, then lay them upon the Top of your Pie, boil the Shells of your Oysters to make a little Gravy, put to it a little Pepper and Salt and the Oyster Liquor, strain it through a Sieve, and fill your Pie with it, then lay on your Crust, and stick a few small Claws in the middle of your Pie, and send it to the Oven. It is a genteel Corner Dish at a Dinner.

*To make King William's Cream.*

Beat up the Whites of three Eggs very well, then take the Juice of two large or three small Lemons, two Ounces more than the Weight of the Juice of double refined Sugar, mix these together with two or three drops of Orange-flower, and five or six Spoonfuls of fair Spring Water; as soon as the Sugar is melted, put the Whites into the Pan with the Juice, set it over a slow Fire, to stir until it thickens, strain it quickly through a coarse Cloth into the Dish.

*Snow and Cream, a pretty Supper Dish.*

Make a rich boiled Custard and set it in the Bottom of a China or Glass Dish, then take the Whites of eight Eggs beaten up with Rose-water and a Spoonful of treble refined Sugar, until it is a strong froth; put some Milk and Water into a broad Stew-pan, and when it boils, take the froth off the Eggs and lay it on the Milk and Water, and let it boil once up; take it off carefully, and lay it on your Custard.

*To stew Pease.*

Take a Quart of young Pease, wash them and put them into a Stew-pan with a Quarter of a Pound of Butter, three Cabbage Lettuces cut small, five or six Onions, with a little Thyme, parsley, pepper and

Salt,



Salt, stew them together a Quarter of an Hour, then put to them a Pint of Gravy, with two or three slices of Bacon or Ham, and let them Stew all together until the Pease are done, to be thickened with a Quarter of a Pound of Butter rolled in Flour.

*To make a Mince Pie without Meat.*

Chop fine three Pounds of Suet and the same of Apples when pared and cored, wash and dry three Pounds of Currants, stone and chop one Pound of Jar Raisins, beat and sift one Pound and a half of loaf Sugar, cut small twelve Ounces of candied Orange-peel and six Ounces of Citron, mix all well together with a Quarter of an Ounce of Nutmeg, half a Quarter of an Ounce of Cinnamon, six or eight Cloves, and half a Pint of French Brandy, pot it close up, and keep it for use.

### C H A P. XIII.

*Observations on POTTING, COLLARING, SALTING, and PRESERVING BEEF, PORK, &c. in PICKLE.*

**I**N potting cover your Meat well with Butter, and tie over it strong Paper, and bake it well; when it comes out of the Oven, pick out all the Skins very carefully, otherwise they will prevent its looking well, and drain the Gravy from the Meat, to prevent its souring, beat your Seasoning well before you mix it with your Meat, and put it in by Degrees, as you are beating it; when you put it into your Pots, press it well, and let it be quite cold before you pour the clarified Butter over it.——In Collaring be careful you roll it up, and bind it close, boil it until it is thoroughly done, when quite cold, put it into Pickle with the Binding on, next Day take it off when the Skin will be clear; renew your Pickle frequently, and your Meat will keep good a long Time.

Take Care that your Meat be quite cool when you salt it in the *Summer*, and when salted, lay it upon an inclined



inclined Board, to drain off the Blood, &c. then salt it again, adding to every pound of Salt, half a pound of Lisbon Sugar, take care to turn it in the Pickle every Day; in about a Month it will be fine. If you keep your Meat longer in Salt, half the Quantity of Sugar will do; and then use Loaf-sugar, as it will improve your Meat. This Pickle cannot be called extravagant, as it will keep a long Time; at the expiration of three or four Months, boil it up to be scummed; when you have occasion to use it again boil it up, skim it, only adding a little more Salt and Sugar, when cold, pour it on your Meat, it will be good a Twelve-month or longer.

Observe when your Meat is to be kept a considerable Time, that there must be but little Sugar used in the Composition of the Salt, with which it is to be preserved.

*To pot Beef like Venison.*

Cut a large Veiny Piece of Beef into four Pieces; skin it, and beat it with a Rolling-pin: Then let it be well rubbed with *Sal Prunella*, and Salt-petre in powder, to be laid in a Tray for two Days; then season it pretty high with Salt and Pepper, with some Beef-Sewet in long Slices, seasoned the same way, to be laid in the Bottom of the Pan; and over it break two Pounds of fresh Butter in small Pieces, and set it in a quick Oven: When your Beef is baked, set it to drain, clear it from the Skins and Veins, and pound it in a Mortar, with a little of the Butter; then to be potted, and pour over it the Butter that remained. Venison may be potted after the same Manner, only you must not beat it in a Mortar, and Wine is to be used instead of Black Pepper.

*To pot a cold Tongue, Beef, or Venison, or cold wild Fowl*

Cut it small, beat it in a Marble Mortar, with some melted Butter, until the Meat is mellow and fine; then put it down close in your Pots, and cover it with clarified Butter. Thus you may do cold wild Fowl; or you may pot any sort of cold Fowl whole, seasoning them with what Spice you please.



*To pot Beef.*

Let a Round of Beef be cut into steaks, season them well with Pepper and Salt, and in order to make it red, take some Salt-petre beaten fine, in this to lie two or three Days, and then laid in a Crock, to be covered with a Crust, and baked tender; when done and while warm, pound it well in a Mortar, picking out all the strings; and when you are doing it, put in now and then a Spoonful of the Fat that came from it in Baking, until it is pretty moist, then put it down in your Crock, and when cold, cover it with clarified Butter.

*To pot Venison.*

Take a Piece of Venison, Fat and Lean together, lay it in a Crock with Pieces of Butter stuck here and there on it, tie Brown Paper over it for Baking; when done, lay it to drain, while hot, on a Dish; when cold, take off all the Skin, and beat it in a Marble Mortar, Fat and Lean together. Season it with Mace, Cloves, Nutmeg, black Pepper, and Salt to your Taste, then take a little of the Butter (when cold) that it was baked in, with which moisten it, pack it close in your Crock, and cover it with clarified Butter. Be careful to beat it until it is like a Paste.

*Another way.*

If your Venison be stale, rub it with Vinegar, to lie an Hour, then wipe it clean, and rub it with red Wine, seasoning with beaten Mace, Pepper, and Salt, put it in a Crock, pour in half a Pint of red Wine, and a Pound of Butter, and if a Shoulder, cover it with a coarse Paste, bake it in your bread Oven, to stand all Night; when you have picked it clean from the Bones, beat it to a Paste in a Marble Mortar, with the Fat from your Gravy; and should you find it not sufficiently seasoned, add some more with some clarified Butter, then press it into your Pots very close, pouring clarified Butter over it, to be kept in a dry Place.

*To pot Veal.*

Let a Fillet of Veal be cut in three or four Pieces, season it with Pepper, Salt, and a little Mace, put it  
into



into Pans with half a Pound of Butter, to have Pepper tied over them, and baked in an hot Oven for three Hours, when done, cut off the Outside, pound the remainder in a Marble Mortar, with the Fat from your Gravy, then oil a Pound of fresh Butter, to be added to it by a little at a Time, and continue to beat it until it is a fine Paste, then to be well potted and papered, laying a Weight on to press it; as soon as your Veal is cold and stiff, cover it with clarified Butter to the thickness of a Crown-piece, and to be tied down.

*To pot Marble Veal.*

Boil a dried Tongue, skin it, slice it as thin as possible, and beat it exceeding well, with near a Pound of Butter, and a little beaten Mace, until it comes to a Paste, have ready your Veal stewed and beat as in the former Receipt, then pot some of your Veal, then the Tongue to be distributed here and there in Lumps, then the remainder of your Veal to be pressed down, and to have clarified Butter over it, and keep in a dry Place; when you send any to Table, cut it in slices, to be garnished with curled Parsley.

*To pot Tongues.*

Take a Neat's Tongue, rub it with an Ounce of Salt Petre, and four Ounces of brown Sugar, to lie two Days, then boil it until quite tender, take off the skin and side-bits, cut the Tongue in very thin Slices, and beat it in a Marble Mortar, with one Pound of clarified Butter, Mace, Pepper, and Salt to your Taste, beat it exceeding fine, then pot it close, and cover it with clarified Butter.

*To pot a Hare.*

Hang up your Hare for four or five Days in the Skin, then case it, cut it up as for eating, put it in a Pot, and season it with Mace, Pepper, and Salt, put to it a Pound of Butter, tie it down to bake with your Bread, when done, pick it clean from the Bones, and pound it fine, with the Fat from your Gravy, then pot it and pour clarified Butter over it, to the Depth of an Inch,



Inch, to be kept in a dry Place. Others pot their Hares without keeping them, doing no more than cleaning them from the Blood, proceeding as just directed.

*To pot Woodcocks.*

Pluck six Woodcocks, draw out their Traines, skewer their Bills through their Thighs, and put the Legs through each other, and their Feet upon their Breasts, season them with three or four Blades of Mace, and a little Pepper and Salt, then put them into a deep Pan, with a Pound of Butter over them, tie a strong Paper over the Pan, and bake the Birds in a moderate Oven; when done, drain the Gravy from them, then put them into Pots, and put over them the clear Butter you get from your Gravy, filling up the Pots with clarified Butter, keep them in a dry Place.

*To pot Pigeons or Fowls.*

Cut off their Legs, draw them, and wipe them with a Cloth, but do not wash them. Season them pretty well with Pepper and Salt, put them in an earthen Pan, with as much Butter as will cover them; when baked very tender, drain them dry, and then lay them on a Cloth, to take off any moisture that may remain; season them again with Salt, Mace, Cloves, and Pepper beaten fine, and put them down close into a Pan. Take the Butter from the Gravy, when cold, set it before the Fire to melt, and pour it over the Birds; should there not be sufficient, let as much be clarified as will cover them an Inch deep. Thus you may do all sorts of Fowl. Only wild Fowl should be boned.

*To pot all Kinds of small Birds.*

Pick and gut your Birds, dry them well with a Cloth, season them with Mace, Pepper, and Salt, then put them into a Pan with Butter, tie your Pot down with Paper, and bake them in a moderate Oven: when they are done, drain the Gravy from them, and put them into Potting Pots, and cover them with clarified Butter.



*To pot Lobsters.*

As soon as your Lobsters are sufficiently boiled, take out the Meat of their Tails and Claws, season it with Mace, Salt, and Pepper, to be potted for baking with Butter, and when done, put them into another Pot, covering them with the clarified Butter they were baked in, with an addition of as much more to cover them well: Set them by for Use.

*To pot Salmon as at Newcastle.*

Scale and wipe a side of Salmon very clean, but not to be washed; Salt it very well, to lie until the Salt is melted and drained from it; then season it with beaten Mace, Cloves, and whole Pepper; lay in three or four Bay-Leaves, and cover it all over with Butter: When it is well baked, set it to drain from the Gravy; then put it into the Pot for keeping, and when cold, cover it with clarified Butter.

Thus you may do *Carp, Tench, Trout*, and several Kinds of *Fish*.

*To pot Eels.*

Let your Seasoning be *Jamaica* Pepper, with the common pounded fine, and Salt; strew some of this on the Bottom of an earthen Pan, and when your Eels are skinned and cleaned very well, cut them in Pieces and lay in the Pan, strewing more Seasoning upon them, then another Layer, and so proceed until you have put in all your Eels, with a Bay-Leaf or two on the Top. Pour on them some common Vinegar, with the same of Water; cover the Pan with Paper to bake them: When you take them out of the Oven, pour off the Liquor; then take as much clarified Butter as is proper to cover them. Lay them by for Use.

*To Collar a Pig.*

Kill your Pig, scald off the Hair, and draw out its Entrails, wash it clean, then rip it open, and take out all the Bones, rub it over with Pepper and Salt beaten fine, lay over it a few Sage Leaves, and Sweet Herbs chopped small, then roll up your Pig tight, and bind it with a Fillet, boil it in soft Water, with a Pint of Vinegar, and a Handful of Salt, eight or ten Cloves, a Blade or two of Mace, a few Pepper-corns, and a Bunch



Bunch of Sweet Herbs ; when the Water boils put in your Pig, and boil it until it is tender, then take it up, and when it is almost cold, bind it over again, put it into an earthen Pot, and pour the Liquor your Pig was boiled in over it, keep it covered, until it is fit for Use.

*Another way.*

Split it up the Belly and Back, then take out all the Bones, wash it clean from Blood, and lay it to soak in a Pan of Water a Day and a Night, shifting the Water as it grows red ; then take it out, and wipe it very dry, strew all the Inside of both Pieces very well with Salt, Pepper, Cloves, Mace, and Nutmeg, beaten fine ; then roll them up as hard and as tight as you can, in two Rolls, then bind them with a long Tape as close as it will tie ; and after that sew them up in Cloths. The Liquor you are to boil them in is a Quart of white Wine, a little good Vinegar, and the rest Water ; there must be more than will cover them, as they are to be boiled leisurely above three Hours ; put into the Liquor, a Nutmeg cut in Pieces, a few Cloves, and two Blades of Mace, and a few Leaves of Sage, with some Salt ; when the Collars are boiled tender, take them up, and squeeze them tight in the Cloth, in order to shape them. When the Liquor they were boiled in is cold, add half a Pint of Vinegar, in which you are to keep the Collars. As soon as you perceive your Liquor begins to turn, wash the Collars in it, then run it through a Cloth, give it a boil, and when cold, strain it again, pour it over the Pieces of Collar, and let them be covered close for keeping.

*To Collar a Swine's Face.*

Gash the Face in many Places, and wash it in several Waters, then boil it until the Meat will leave the Bones, which you are to take out, cut open the Ears, and the Ear Roots, cut the Meat in Pieces, and season it with Pepper and Salt, while it is hot put it into an Earthen Pan, and put the Ears round the Outside of the Meat, cover it with a Board that will fall within-side the Pan, with a heavy Weight, to stand all Night, the next Day turn it out, cut it round-ways, when it will look close and bright.



*To Collar a Pig's Head.*

Take the Head of a scalded Porker, with the Feet, Tongue, and Ears, soak and wash them well; boil them tender, and take out all the Bones and Gristles, then salt them to your Taste; take a Cloth, sew it tight round them, securing the Ends; then with a flat Board, roll it to a round form, and boil it two Hours; then set it an end, and lay a Weight of five or six Pounds upon it, until the next Day; then take off the Cloth, and put it into Pickle as you do Brawn.

*To make Mock Brawn.*

Take a Piece of the Belly Part, and the Head of a young Porker, rub it with Salt Petre, to lie three Days, then wash it clean, split the Head and boil it, then take out the Bones, and cut it in Pieces, then take four Ox Feet boiled tender, cut them into thin Pieces, to be laid in your Belly Piece with the Head, beaten Mace, grated Nutmeg, and Crumbs of Bread, cut small, then roll it up tight to be thrust into a Tin Mold, and so wide that a Trencher will go into it, boil it four or five Hours, when it is taken up, set it upon one end to receive the Trencher, on which lay a large Lead Weight, to stand all Night, and in the Morning, take it out of your Tin, and bind it with a white Fillet, put it into cold Water and Salt, and it will be fit for Use.

N. B. You must give it a fresh Pickle every four Days, and it will keep a long Time.

*To Collar Beef.*

When you have beaten your Beef for half an Hour, with a Wooden Mallet, rub it with six Ounces of brown Sugar, four of common Salt, and one of Salt Petre, made fine and mixed through one another, to lie for ten Days, and turned every Day, then let it lie in warm Water for eight or ten Hours, when you are to rub it over with the Yolks of Eggs, strew over it two large Handfuls of Parsley shred small, half an Ounce of Mace, Black Pepper, and Salt, to your Taste, roll it up tight, and bind it about with a coarse broad Tape, to boil until it is tender; the Pickle for it is the Liquor it was boiled in, which when cold, is to be skimmed



skimmed, to which you must add half its quantity of Allegar, a little Mace, Long Pepper, and Salt, then put in your Beef, and keep it for Use.

*To collar a Breast of Mutton to eat hot.*

Bone a large Breast of Mutton, and take out all the Gristles, rub it all over with the Yolk of an Egg, and season it with Pepper, Salt, Nutmeg, Parsley, and Thyme, all shred small, and Shalot if it is liked; wash and cut an Anchovy in Pieces, strew these over the Meat, roll it up hard, tie it with a Tape, and put it into boiling Water; when 'tis tender, take it out, cut it in round Slices, not too thin; pour over it a Sauce made of Gravy, Spice, Anchovy, Claret, Onion, a few Herbs, strained and thickened with Butter, and shred Pickles. Garnish with Pickles.

*To collar a Breast of Veal, to be eaten hot.*

Let the Bones be taken out of your Veal; then take Salt, Pepper, Sweet-Marjoram, shred Sewet, with a few Oysters; pound all these together in a Mortar, spread them thick over your Veal; then roll it up hard into a Collar; sew it up in a Cloth, and boil it for three Hours. Make your Sauce as you do for a white Fricasee, thickened with Cream and the Yolks of Eggs. First boil the Bones to make a good Gravy, and fry the Sweet-bread, cut them in Bits; let some of the Stuffing, be made into Balls with the Yolks of raw Eggs, and either fry or boil them in the Sauce, with the Sweet-bread for garnish, with the Slices of Lemon and fried Bacon.

*To Collar Beef.*

Take a thin Piece of the Flank, and strip the skin to the End, beat it with a Rolling-pin, then dissolve a Pound of Salt Petre in five Quarts of pump Water, when strained put in the Beef, to lie for five Days, now and then turning it; then take a Quarter of an Ounce of Cloves, a good Nutmeg, a little Mace, the same of Pepper, all to lie, beaten very fine, and an Handful of Thyme stripped from the stalks, to be mixed with the Spice, these to be strowed over the Beef, then draw on the skin, and roll it up very close, tie it hard with Tape, then put it into a Crock, with  
a Pint



*made Plain and Easy.*

a Pint of Claret, to be baked in your Bread. with

*To Collar Cow-Heels.*

Bone five or six Cow-Heels, while they are hot, then lay them upon one another, strewing some Salt between; then roll them up in a coarse Cloth, securing both ends, to be bound up very hard; boil the Roll an Hour and half; then to be laid in a common Souse-Drink used for Brawn. Cut off a little at each end, for its better appearance. Serve it up in slices as you do Collar.

*To Collar Eels.*

Split a large Eel, bone, wash, and strew it over with Cloves, Mace, beaten Pepper, Salt, and sweet Herbs; then roll it up, and tie it round with splinters; boil it in Water and Salt, white Wine Vinegar, and a blade of Mace; when done, take it up, and let the pickle boil a while, and when cold, put the Eel into it for keeping.

*To make Dutch Beef.*

Take the lean part of a Buttock of Beef, rub it well with brown Sugar, to lie in a Crock two or three Hours, turning it two or three Times; then salt it well with common Salt, and Salt-Petre, and let it lie a Fortnight, turning it every Day; then roll it very tight in a coarse Cloth, put it in a Cheese-press a Day and a Night, and hang it to dry in the Chimney. You must boil it in a Cloth; when it is cold, it may be cut in slices like Dutch Beef.

*To make Sham Brawn.*

Boil tender two Neat's Feet, take a Piece of the thick Flank of Pork, and boil it almost enough, then take out the Bones from your Feet, and roll them up tight in the Pork, like a Collar of Brawn; then take a strong Cloth, and some coarse Tape, roll it up tight with the Tape, then to be tied up in the Cloth and boiled, until a straw will run through it; then take and hang it up until it is quite cold; put it into souasing Liquor, and use it at your pleasure.



*key, an Imitation of Sturgeon.*

Take a fine large Turkey, dress it very  
na . . . . . bone it and tie it up, as you do  
on; be . . . in a Quart of white Wine, one of  
the same . . . good Vinegar, a very large Hand-  
tu . . . salt, first let these be boiled and scummed well,  
then put in the Turkey. When done, bind it up  
tighter. Let the Liquor have more boiling; and  
should you find it to want more Vinegar or Salt, add  
it when cold, to be poured upon the Turkey. It will  
keep some Months, covering it close from the Air, and  
keeping it in a cool dry place. Eat it with Oil, Vine-  
gar and Sugar, as you do Sturgeon; (some admire it  
more) it looks well covered with Fennel for a side-  
dish.

*To make Hogs Puddings with Currants.*

Take three Pounds of grated Bread, four of Beef-  
suet finely shred, two of Currants, clean picked and  
washed, Cloves, Mace, and Cinnamon, of each half an  
Ounce, finely beaten; a little Salt, a Pound and half  
of Sugar, a Pint of sweet white Wine, a Quart of  
Cream, a little Rose-water, twenty Eggs well beaten  
up, leaving out half the Whites; mix all these well  
together, fill the Guts half full, boil them a little,  
prick them as they boil to prevent their bursting.  
When you intend to use them, boil them a few  
Minutes, or they may be eaten cold.

*To make Black Puddings.*

Before you kill your Hog, get a Peck of Groats,  
boil them half an Hour, then drain them, put them  
into a large Pan, then get two Quarts of Hog's Blood,  
to be kept stirring until it is quite cold; mix it well  
with your Groats. Season with a large Spoonful of  
Salt, a Quarter of an Ounce of Cloves, Mace, and  
Nutmeg, of each an equal Quantity. Take of as  
much chopped Thyme, as will just give them a Flav-  
our. The next Day, take the Leaf off the Hog, and  
cut into small Bits, scrape and wash the Guts very  
clean; tie one End as soon as you begin to fill them;  
and mix the Fat, with the Blood and Groats, as you  
tie them, and when three parts filled, tie the other  
End;



Oven

End; your Puddings may be  
please, prick them with a Pin,  
when boiling, to be put down  
Water, to boil very softly an  
out and lay them on clean Straw.

Kett.

Th

*To make fine Sausages.*

Take six Pounds of fine Pork, free from Skin, Gristles, or Fat, chop it fine or beat it in a Mortar; then shred six Pounds of Beef-sewet as fine as possible, and free it from Skin; then wash and pick some Sage very clean, spread the Meat on a clean Table, shake the Sage over it, to the quantity of three large Spoonfuls, with the thin Rind of a middling Lemon, all these are to be first shred fine, with as many sweet Herbs as will fill a large Spoon to be strewed over them; grate two large Nutmegs, with two Tea Spoonfuls of Pepper, a large Spoonful of Salt, then the Sewet, mix these well together, to be put down close in a Pot: when you use it, roll it up with as much Egg as will make it roll smooth to the size of a Sausage, to be fryed in Butter or good Dripping made hot, and to be kept rolling about while doing. When they are thoroughly hot, and of a fine light Brown, they are done. Veal eats well this way, or Veal and Pork together. Any of these may be filled in well cleaned Guts.

*To make common Sausages.*

Take three Pounds of nice Pork, Fat and Lean together, without Skin or Gristle; chop it as fine as possible, season it with a Tea Spoonful of beaten Pepper, and two of Salt; mix these well together, have some Gut nicely cleaned to be filled, or roll them up with Egg and fry them. Should you like Sage in these Sausages, about the quantity of three Tea Spoonfuls, will be sufficient, to be chopped fine. Beef makes very good Sausages.

*Oxford Sausages.*

Chop fine the Lean of a Leg of Pork or Veal, with four Pounds of Butter or Beef-sewet; then season the Meat with Salt, three Quarters of an Ounce of Pepper, half the Quantity of Cloves and Mace, and a good Handful of Sage chopt small: Mingle all these well together.



and as you use them roll them out, with  
in boiling hot Butter, eat them  
do your other Sausages

*To Souse a Turkey.*

When your Turkey is killed, hang it up for four or five Days in the livers, then pick it and slit it up the Back, and take out the Entrails, bone it, bind it up in a Piece of Matting like Sturgeon, or Newcastle Salmon, set over the Fire a clean Sauce Pan, with a Pint of strong Allegar, a Score of Cloves, three or four Blades of Mace, a Nutmeg sliced, a few Pepper Corns, and a Handful of Salt, when it boils put in the Turkey, to boil an Hour, then take it up, and when cold, put it into an Earthen Pan, pour the Liquor over it, and keep it for Use; when you send it to Table, lay Sprigs of Fennel over it.

*Fricasey of Tripe.*

Cut your Tripe into small Pieces, flour them well, to be fryed crisp in Beef-dripping, then drain them, and when you have cleaned your Pan, put in some Butter and flour, and when of a pale brown, put in a little good Gravy and the Tripes, and toss them up together.

*To salt Beef for Hanging.*

Let a Stone of English Salt be laid before the Fire to dry, to have added to it two Ounces of Salt Petre pounded fine, with two Pounds of brown Sugar, (the latter is sometimes left out) with this mixture let the Beef be well rubbed in every Part, then to be laid in a large Tray until it grows quite firm and stiff; which will be in about a Fortnight, to be turned every two or three Days. As soon as you find your Beef very firm, lay it on a Board in an inclined state to drain, you are then to wash it with cold Water, to be wiped so dry as that not any Moisture shall remain, the Beef must be then dredged with coarse Flour, or rubbed with Bran or ground Malt, (the Flour is thought best) then to be hung up for drying, but not too near the Fire, as it must dry very gradually, which will prevent its taking rust. When sufficiently dry, let the Flitch be laid in a Chest covered with the shellings of Oatmeal, to stand in a Place moderately dry.



Neats Tongues are to be made in the same manner, except in salting them, you run a Gash in the under Part of the fatting on the Rib, which is to be filled, as well as well rubbed with Salt.

N. B. Bacon is to be made and prepared for drying, after the same Manner.

*To salt Hams.*

For a Ham, take two Pounds of coarse brown Sugar, and an Ounce of Salt Petre, with these to be rubbed very well, to lie for four or five Days, then to be again rubbed with Salt made as hot as the Hand with a Glove on, can bear, and to have another rubbing at the expiration of the fifth Day, it is then to lie in the Pickle for fourteen or fifteen Days, and to be rubbed with the Pickle each Day before the Fire, then to be hung up where Timber is burned until dry, to be kept in the shellings of Oats in a cool dry Place.

*To smook Hams or Bacon.*

Where the Chimney is sufficiently large, there can be no great difficulty, as there is usually a sufficiency of Wood burnt in them for the Purpose, but where it is otherwise, Necessity has made many Contrivances; of the Number is the burning of damp Hay or Straw, which emits a great Smoke. Oak Saw-dust, as well as the common Dust from the Pit, answers well; If in your Neighbourhood, you have a Cabinet-maker, the Dust he burns to dry his Work, is most excellent for the purpose, being that of the Oak and the Mahogany Tree. In many Parts of America, not any thing more common, than a smoke House, which is separated from their Dwellings, in them they hang whatever is to be smoked, where they light up Saw-dust, or other Materials, with an Addition of Juniper Berries, which soon fills the Place with Smoke, which being confined, is very powerful.

*Directions for preparing Pickled Pork.*

Cut your Pork into boiling Pieces, then have ready some of the best English Salt, to be well dried before the Fire, to which add some Bay Salt and a little Salt Petre pounded fine, with these let the Pieces be well rubbed, and then laid in a Tub or Crock for a Week, when you are to take them out, to be well wiped, the



Pieces are then to be packed in a Tub, to have a Board and Weight laid on them, to keep them close, and to be covered with a Pickle, made so strong as to float an Egg, and of the best Salt ; the Pickle is first to be boiled and well skummed, and when cold, to be poured on the Pork. Should the Pork be kept any Time, the Pickle will freshen, which as soon as you discover, you are to teem it off, to boil again with an addition of Salt, and managed as before. Take care that your Tub is kept close covered. This Pork hung up so as to be pretty dry, before using, eats very little inferior to Bacon. Observe to prepare the Piece for drying, as directed for Hung-beef, Page 340.

*To pickle Beef.*

Let the Beef be rubbed over with Sugar or Treacle, and afterwards to be rubbed with common Salt well warmed, to lie for three Days, then to be rubbed with as much Salt Petre as will colour it, to be kept in a Crock close covered from the Air.

*To make Mutton Hams.*

Let a hind Quarter of Mutton be cut like a Ham, then to an Ounce of Salt Petre add a Pound of coarse Sugar, a Pound of common Salt, with these rub your Ham when well mixed, then to be laid in an hollow Tray with the skin downwards, pour the Pickle over it every Day for a Fortnight, then roll it in Saw-dust, and hang it in Wood-smoke a Fortnight ; then hang it in a dry place, and cut it out in Rashers for broiling.

*To make Pork Hams.*

Take a fat hind Quarter of Pork, from it cut your Ham, rub it well with an Ounce of Salt Petre well pounded, and mixed with a Pound of common Salt, and another of coarse Sugar, to lie a Month in this Pickle, turning and basting it every Day, then to be hung in Wood-smoke in a dry Place, but not near any other Fire ; when at any time your Hams are very dry, let them be hung in a damp Place, where they will soften and mould, which will make them cut fine and eat short.

*N. B.* A wooden Tray answers much better than a Crock for preparing of Hams in the Pickle, as its form suits best, and brings the Liquor more about it. The excellency



excellency of your Hams depends much on the goodness of your Salt; this is what gives the preference to those of Yorkshire, where the Salt is superior to that of most Places.

*Directions to Boil a Ham.*

These Hams are not to be laid in Water before you boil them, they must have plenty of room, and be put down in cold Water, and inclosed in some very sweet well scented Hay, let the Water heat very gradually, it should be four or five Hours heating before it comes to a boil, skimming the Kettle very often in that Time. A large Ham will take two Hours, and a small, one and a half to boil them, after the Water comes to a boil, provided the care here recommended in heating the Water has been observed. Your Ham is to be taken up half an Hour before your Dinner is ready, when you are to skin it, to stand before the Fire, then sift over it some fine Raspings, and brown it with a Salamander, sift some Raspings on the Rim of your Dish, which you are to flourish on with your Finger, then dish your Ham. Observe to preserve the skin, in order to cover what is left of the Ham, (which will keep it moist) as it is sometimes frequently taken to Table. Sliced Ham makes a pretty Dish for Supper.

The Pickle that came from your Hams, will answer well for Tongues, in which they are to lie for a Fort night, and then to be smoked or boiled from the Pickle.

*Directions for Broiling Rasbers.*

As soon as they are cut, lay them in boiling Water, a Minute or two, for should they be too Salt, this will leave them no more than Savory, which is all that is required, and make them swell.

*To make Bacon.*

Let a side of Pork have all the inside Fat taken from it, lay it on an inclining Board, that the Blood may run off, then rub it well with good Salt on both sides, to lie a Week, then take a Pint of Bay Salt, a quarter of a Pound of Salt Petre, beat them fine, two Pounds of coarse Sugar, and a quarter of a Peck of common Salt. Lay your Pork in a large Tray that will hold the  
 Pickle,



Pickle, rub it well with this Preparation. Lay the skinny side down, and baste it every Day for a Fortnight with this Pickle. Then hang it in Wood-smoke as directed for Beef, and afterwards hang it in a dry Place, where it will be kept in that state, but not near a Fire, or where the Sun comes, as that would make it sweat and rust. Observe, that your Hams and Bacon are to hang clear from every Thing, as well as from one another, and not against a Wall.

Should you use this Pickle for the keeping of salted Pork, be careful to wipe off any of the former salting, before it is put into the Pickle.

*Another Way to make Bacon.*

When your Pig is cut down, cut off the Hams and Head, if it be a large one, cut out a Chine, but leave in the spare Ribs, it preserves the Bacon from rusting, salt it with common Salt, and a little Salt Petre, (but neither Bay Salt nor Sugar,) let it lie ten Days on a Table, that will let the Brine run from it, then salt it again for ten or twelve Days, turning it every Day; after the second Salting, scrape it very clean, and rub a little dry Salt on it, when you are to hang it up, observing the Direction for drying Beef, Bacon &c.

N. B. Take Care to scrape off the white Froth that is on the Flitch, occasioned by the Salt's working through the Pork, then rub on some dry Salt, it keeps the Bacon from rusting.

*To pickle Pork.*

Bone your Pork, cut it into Pieces, rub them well with Salt Petre, then take two Parts of common and two of Bay Salt, and rub them very well; lay a Layer of common Salt in the Bottom of your Vessel, then a Layer of Pork as close as they can be laid, then shake on some Salt, then your Pork, so proceed until you have filled your Vessel; lay a Board on the Pieces with a Weight to keep them close, and as the Salt melts add more for a while; observe to fill every Crevice with Salt, when you are packing the Pork. Keep the Vessel close covered, which will preserve your Pork a whole Year. Put a Pound of Salt Petre, and two Pounds of Bay Salt to a Hog. Coarse Sugar mixed with the Salt, is a great preservative, and gives the



the Meat a pleasing shortness, and prevents its becoming too salt.

*To Pickle Pork.*

Cut your Pork in such Pieces as will be most convenient, to lie in your powdering Tub, rub every Piece all over with Salt Petre, then take one Part Bay Salt, and two Parts common Salt, and rub every Piece well, lay the Pieces as close as possible in your Tub, and throw a little Salt over them.

*A pickle for Pork, which is to be eat soon.*

You must take two Gallons of pump Water, one Pound of Bay Salt, one of coarse Sugar, six Ounces of Salt Petre, boil these all together, and skim it when cold. Cut your Pork into convenient Pieces, lay it down close, and pour the Liquor over it. Lay a Weight on it to keep it down, and cover it close from the Air, and it will be fit for use in a Week. If you find the Pickle begins to decline in its Saltness (which you may know by tasting,) boil it again, renew it with Salt, skim it; and when cool, pour it on your Pork again.

*To souse Pigs Feet and Ears.*

Clean your Pigs Feet and Ears, and boil them until they are tender, then split the Feet, and put them into Salt and Water with the Ears; when you use them, dry them well with a Cloth, and dip them in Batter made of Flour and Eggs, fry them of a good Brown, and send them up with good melted Butter.

N. B. You may eat them cold; when they must have fresh Pickle every second Day, when they will keep some Time.

*To souse Tripe.*

When your Tripes are boiled, put them into Salt and Water, which must be changed every Day until the Tripes are used, dress them as you do the Pigs Feet, or boil them in fresh Salt and Water, with an Onion sliced, and a few Sprigs of Parsley, and send melted Butter with Mustard for Sauce.

*Another Way.*

Lay them in sour small Beer, or sour Butter-Milk, for a Week, they are then to be wiped and Fried, and served up with Butter and Mustard.



## C H A P. XIV.

*Observations on PICKLING; with Directions for making CATCHUP and VINEGAR.*

**T**HE Knowledge of Pickling is as necessary a Qualification, as any Lady can attain to, as the Articles in that Way cannot be wanting, not more where Elegance is supported, than where a Spirit of Oeconomy is observed; for to be Mistress of it, enables a Lady to provide things for the Table, that give it a splendid Appearance, without any considerable Expence, and a Variety that otherwise is not to be had; in the execution of them care should be taken to follow those Methods of doing them, which are not prejudicial to the Constitution; the reverse of which is but too generally practised, from following the Directions of those who have not consulted the Preservation of Health, equally with the Manner they recommended to have many Things done in, particularly the greening of many Articles in Pickling, by the help of Brass-pans, Verdigrease, &c. which can be as effectually done, by the Use of hot Vinegar, and preserving it in that State for some Time, when on the Pickles.

In order to preserve your Pickles, be careful what Vessels you keep them in, as but few of the common black Jars will resist the Penetration of Vinegar and Salt, both of which are much used; such of your Pickles as require the Pickle to be frequently heated, a stone Jar or Pitcher should be then used, and as soon as the Pickles are finished, and ready to be laid by, I would recommend the use of Glass Vessels, covered with a Bladder and Leather, and on the first using of the Bladder, I would recommend its being damped for the better receiving of the Form of the Jar, which it will keep when dry.

To



To be excellent in this most useful Part of Female Accomplishment, be observant of the Directions given in the Receipt, for the Execution of any Particular you may be engaged in; particularly in the boiling, or not boiling the different Articles, and when the first is directed, that more is not done than recommended, as on it may depend the firmness as well as the Colour of your Pickles. The next Thing to be considered, is the situation of the Place proper for keeping them, which should be as much as possible, in that desirable Medium, neither damp nor too dry.

A Situation whether heated by a Fire, or the Sun will not do, as Spirits are put into the Act of Fermentation, when affected by one or the other. At proper Intervals taste the Liquid about your Pickles, in order to discover if it has preserved its Acidity, which in Time will be absorbed by the Pickles, when it will have no more influence to resist Putrefaction, than common Water; as soon as this is discovered, renew your Pickle, either by reboiling the old, and recovering it by the Addition of fresh Vinegar, or entirely to renew it.

When you open your Jars, be as expeditious in covering them as possible, as the Air is very prejudicial to them, and for the Purpose of taking them out for Table, use a Wooden or Horn Spoon, and be exact in replenishing the Vessels, as soon as the Liquor is so wasted, as not to cover the Pickles.

Care has been taken to lay down such Directions, as at the same Time they guard against the Evil, hinted at in the beginning of the Observations, as to direct the Execution of what is desired, in a most effectual Manner.

#### *To Pickle Cucumbers.*

Let your Cucumbers be gathered on a dry Day, put them into a narrow-necked Pitcher, with a Head of Garlick, a little white Mustard Seed, and a few Blades of Mace, half an Ounce of Black, the same of Long Pepper and Ginger, then pour on your Vinegar boiling hot, with an Hand-ful of Salt, set the Pitcher near the Fire to be kept in a warm state for three Days, giving it a boil every Day, to be kept covered, as soon as you perceive they are of a good Green,



and when cool, tie them down with a Leather and keep them for Use.

*To Pickle Gerkins.*

Lay them in a Pickle of Salt and Water (so strong as to bear an Egg,) for eight or nine Days, then to be taken out, wipe your Crock dry, and lay in your Cucumbers again, then scald your Vinegar, which pour over them, to be covered with Kale Leaves, which you are to repeat daily for nine Days, using the same Vinegar, but fresh Leaves, then take fresh Vinegar, which scald with the following Spices, viz. Nutmeg, Cloves, Mace, Ginger, All-spice, white whole Pepper, which pour on them, white Mustard seed, and Shalots. This to be put on the Cucumbers when quite hot.

*N. B.* Some change the Brine every Day, and others do not keep them so long in the Pickle.

*To Pickle French Beans. Observe the Directions above.*

*To Pickle Cucumbers in Slices.*

Let your Cucumbers be large and well grown, but not seedy, slice them to the Thickness of a quarter of an Inch, then lay them on an Hair Sieve, and between every Layer a Shalot or two, with a little Salt, to stand four or five Hours to drain, then put them in a Stone Jar, then boil for five Minutes as much strong Ale Allegar as will cover them, with a Blade or two of Mace, a few White Pepper Corns, a little Ginger sliced, and some scraped Horse-radish, then pour your Vinegar boiling hot upon your Cucumbers, to stand until they are cold, to be thrice repeated, then tie them down with a Bladder for Use.

*To pickle large Cucumbers in slices.*

Take the large Cucumbers before they are too ripe, slice them to the Thickness of a Crown-piece: To every Dozen of Cucumbers slice two large Onions thin, and so on until you have filled a Pewter Dish, with an Handful of Salt between every Layer; then cover them with another Dish, to stand twenty-four Hours; drain them well through a Colander; then put them into a Jar, to be covered with White-wine-vinegar, and



and to stand four Hours; then pour off the Vinegar to boil it with a little Salt; put to the Cucumbers, a little whole Pepper, a large Race of sliced Ginger, pour on them the Vinegar boiling hot, cover them close, and when they are cold, tie them down. They will be fit to eat in two or three Days.

*To Pickle small Cucumbers.*

Take five Hundred of small Cucumbers, make very strong Brine of Salt and Water, and when they are well wiped, pour the Brine on them boiling hot, to stand twenty-four Hours, when they are to be wiped dry, then let a Gallon of white-Wine Vinegar be pouted on them boiling hot, and to be repeated thrice the same Day, and kept close covered, and should they not be sufficiently green, set them at a distance over the Fire to warm, but not to boil, when they are green, they are to be taken up, and to have distributed amongst them, when putting into the Pot, half an Ounce of Pepper, a Quarter of an Ounce of Mace, and one of Cloves, then lay over them some White Mustard Seed, and to have the Pickle poured boiling hot on them.

*To Pickle Mangoe.*

Let your Cucumbers be the largest you can get, before they are too ripe, or Yellow at the Ends, then cut a Piece out of their Sides, take out all the Seeds with an Apple Scooper, or Tea Spoon, put the Cucumbers into a very strong Salt and Water, for eight or nine Days, or until they are very Yellow, stir them very well two or three Times a Day, then put them into a Brass Pan well cleansed, with a Quantity of Vine Leaves to be placed both under and over them, then put a little Roch Allum pounded into the Salt and Water they had lain in, and pour it on your Cucumbers, then set them on a very slow Fire, for four or five Hours, until they are Green, then drain them on a Hair Sieve, when cold, take a little Horse-radish, some Mustard Seed, two or three Heads of Garlick, a few Pepper Corns, then cut a few green Cucumbers into small Pieces, slice the Horse-radish, with these fill your Cucumbers, then take the Piece you cut



cut out, and sew it in, then make ready your Pickle; to every Gallon of Vinegar, put one Ounce of Mace, the same of Cloves, two of sliced Ginger, the same of Long, Black, and Jamaica Pepper, three Ounces of Mustard Seed tied in a Bag, four Ounces of Garlick, and a Stick of sliced Horse-radish, boil these five Minutes in the Vinegar, which you are to pour hot upon your Pickles, but not to be covered until cold, then tie them down for Use.

*Quere,* Might not these be greened in the same Way the Cucumbers were done, without the Use of the Brass-pan or Bell-metal Skillet, the use of which, is frequently recommended in this Chapter, notwithstanding what has been remarked in the Observations, this Hint we chose to give, then to venture an Alteration in the Receipts.

*To make Mangoe of young Melons.*

Take young green Melons, cut a Piece out of their Sides and scoop out all the Pulp, make a Pickle of Salt and Water, to be poured hot upon them when well skinned, to stand eight and forty Hours, then take them out of the Pickle, dry them well with a coarse Cloth, when you must take some Mustard-seed, Cloves, Mace, Ginger, long Pepper, sliced Horse-radish, a Clove of Garlick and a Shalot, with these fill the Melons, and bind in the Pieces you cut out; then to be put into a Brass Kettle, with Vinegar and Salt to your Taste, and a few Vine Leaves, set them over a slow Fire, and when you perceive that they begin to boil and change Colour, put them into your Jars, and cover them close.

*Melons, or large Cucumbers, another way.*

Scoop them at the End, to take out the Pulp, and fill them with scraped Horse-radish, sliced Garlick or Shalot, Ginger, Nutmeg, whole Pepper, and large Mace. Take for the Pickle, the best white Wine Vinegar, a Handful of Salt, a quartered Nutmeg, whole Pepper, Cloves, Mace, and two or three Races of Ginger boiled together, pour it on them boiling hot, stop them down close for two Days; when you intend to green them, set them over the Fire in  
their



their Pickle, in a Bell-metal Kettle, until they are scalding hot and Green, then cover them close; when they are cold, cover them with a wet Bladder and Leather.

*To pickle Codlings.*

Let the Codlings be gathered Green and near full grown, blanch them, that is, scald them in Water until the Skin will peel, then to every Quart of Vinegar, add a large Spoonful of Salt; take three or four Cloves of Garlick or Shalot, a Quarter of an Ounce of Ginger sliced, and as much whole Pepper; boil these for half a Quarter of an Hour in a Brass-Pan, with a Piece of Allum no bigger than an Horse-bean, and pour it hot upon your Codlings, stopping the Mouth of the Jar with a Cloth, to stand by the Fire side to be kept warm. This to be repeated until your Codlings are as Green as you desire; then when quite cold, cork and cover them close, and set them in a dry Place.

*Directions for Greening Pickles in general.*

This you are to observe, that should your Codlings as well as other Pickles, not come to as good a green Colour as you would chuse, boil your Pickle at three or four Weeks distance, and pour it on hot; this will bring them to a good Colour, make them eat the firmer and keep the longer and better than when brought to their Colour immediately, particular your larger Pickles.

*To pickle Codlings.*

Take your Codlings when they are no bigger than a large French Walnut, then lay a good many Vine Leaves in the Bottom of a Brass Pan, on which put in your Codlings, cover them well with the same, and to be filled with Water, set them over a very slow Fire until they will peel, then lay them in an Hair Sieve to drain, peel them carefully with a Penknife and replace them in the Vine Leaves and Water, cover them close, and set them over a slow Fire to green, then to be again drained, and when cold, put them into distilled Vinegar, in a stone Jar, pour a little Meat-Oil over them, and tie them down with a Bladder.



*To pickle white Plumbs.*

Take the large white Plumbs, with or without Stalks, but not bruised; then as much Spring Water, as will cover them, to be made into a Brine, with an equal Quantity of Bay and common Salt, so strong as will bear an Egg, then put in your Plumbs, to be kept under the Water by a Board, to stand for three Days, when you are to wipe them very carefully with a soft Cloth, and lay them in your Glassees or Jars: Then to every Gallon of white Wine Vinegar put one Pint of the best made Mustard, two or three Cloves of Garlick, or Shalot, a good deal of sliced Ginger, half an Ounce of Cloves, Mace, and Nutmegs; mix your Pickle with your Spices, and pour it over your Plumbs. Tie them close with a Bladder and Leather, they will be fit to eat in two Months.

*To pickle Peaches.*

Take your Peaches when they are at their full Growth, just before, they begin to ripen; be careful they are not bruised; then prepare Spring Water, as you did for your Plumbs, and manage them the same way. You may slit them with a sharp Knife, and take out the Stones, filling them with made Mustard, Garlic, Horse-radish and Ginger, and bind them up.

*To pickle Nectarines and Apricots.*

They are done the same Way as the Peaches. All these Stone Pickles will waste the Vinegar much in keeping; therefore be careful to replenish your Pots, &c. with it cold.

*To pickle Kidney Beans.*

Gather your Beans when they are young, but well grown, lay them in a strong Brine of Salt and Water for three Days, stirring them two or three Times a Day, then cover them in a Brass Pan, with Vine Leaves, pour on them the Brine they were taken out of, cover them close, set them over a very slow Fire until they are of a fine Green, then drain them in a Sieve, and make a Pickle for them of white-Wine Vinegar, or fine Ale Allegar, boil it five or six Minutes, with a little Mace, Jamaica Pepper, Long Pepper, and a Race or two of sliced Ginger, then pour it hot upon the Kidney Beans, when cold, tie them down with a Bladder.

*To*



*To pickle Samphire.*

Wash your Samphire very well in four small Beer, then dissolve a little Bay Salt, and twice the Quantity of common Salt in some of the same Beer, with which fill a Brass Pan, then put in your Samphire, cover it close, and set it over a slow Fire to green, drain it through a Sieve, then put it into Jars, boil as much white Wine Vinegar, with a Race or two of Ginger, and a few Grains of Pepper, as will cover it; to be poured on hot on the Samphire, when cool, cover it well.

*N. B.* The Kidney Beans and Samphire may be greened with hot Vinegar, as directed for the Cucumbers, in Page 350 and 351.

*To pickle Walnuts Black.*

Put your Walnuts into cold strong Allegar, with a good deal of Salt, to stand three Months, then boil the Allegar, with a little more Salt, pour it upon your Walnuts, to stand until they are cold, repeat this until you find your Walnuts are Black, then to be drained in an Hair Sieve, when you are to make the following Pickle for them, which put to them when in the strong Stone Jars, and they will be fit for Use in a Month or six Weeks Time. To every two Quarts of Allegar put half an Ounce of Mace, the same of Cloves, one Ounce of Black Pepper, the same of Jamaica. Ginger, and Pepper, and two Ounces of common Salt, to boil ten Minutes, pour it hot upon your Walnuts, and tie them down with a Bladder and Leather over it.

*Another Way.*

Let the Nuts be such as are full grown, whose Shells have not hardened, lay them in Salt and Water, with a small Piece of Allum, to lie for two Days, then change the Water, to lie two Days longer, then shift it again, to lie for three more; then put the Nuts into your Pickling-pot, which when half full, put in a large Onion stuck with Cloves. To a hundred of Walnuts, put in half a Pint of Mustard-seed, a Quarter of an Ounce of Mace, half an Ounce of black Pepper, six Bay-Leaves, when your Pots are filled, pour boiling Vinegar



Vinegar over them, keep them covered, and when cold, tie them down with a Bladder and Leather, and they will be fit to eat in two or three Months. The next Year, if any remains, boil up your Vinegar again, and skim it; when cold, pour it over your Walnuts.

*Directions for keeping a Stock of Walnuts.*

The Pickle from Walnuts is of excellent Use in the House, therefore that you may be always provided, have a reserve of Nuts in a Pickle of Salt and Water, to be boiled and scummed and so strong as to bear an Egg; from this Stock you can renew your Pots, remembering to keep them always covered.—Some keep their Cranberries in this Pickle.

*To pickle Walnuts in Rap or Sugar Vinegar.*

Put your Nuts in the Pot you intend to keep them, with a good Handful of Salt, a small bit of Allum, fill the Pot with rap Vinegar; cover it close, to stand a Fortnight; then wipe your Nuts with a coarse Cloth, and re-pot them, and cover them with the same Pickle as before. Good Sugar Vinegar the first Year need not be boiled; but the following it must be boiled and skimmed, with the addition of fresh Spice, and it will do again.

N. B. You may make exceeding good Catchup of the Allegar that comes from your Walnuts, by adding a Pound of Anchovies, one Ounce of Cloves, the same of Long and Black Pepper, an Head of Garlick, and half a Pound of common Salt to every Gallon of Allegar, boil it until it is half reduced, skim it very well, then bottle it for Use, and it will keep a long Time.

*To pickle Walnuts White.*

Take the largest Walnuts, pare them until the White appear, but take care not to cut too deep, as it would make them full of Holes, put them into Salt and Water as you pare them, to preserve their Colour, when done, have ready a Sauce-pan well tinned, and filled with boiling Water and a little Salt, then put in your Walnuts to boil very quick five Minutes, then spread them between two clean Cloths, and when cold,



cold, put them into wide mouthed Bottles, to be filled with distilled Vinegar, put a Blade or two of Mace, and a large Tea Spoonful of Eating Oil in every Bottle; the next Day cork them well, and keep them in a dry Place.

*Another way.*

Take the largest Nuts you can get, just before the Shell begins to form, pare them very thin, till the White appears, then throw them into Spring-water, with a Handful of Salt, to stand for six Hours, to be kept under the Water with a Board, then set on your Stew-pan on Charcoal, with some Spring-water, in which put the Nuts. Let them simmer but not boil, for four or five Minutes, then have ready a Pan of Spring-water, with a Handful of white Salt, and as soon as melted put your Nuts into it, taking them up with a wooden Ladle. Let them stand a Quarter of an Hour, and be kept under the Liquor, or they will turn Black, then laid on a Cloth, and covered with another, to dry them, and when carefully wiped with a soft Cloth, put them into your Jar or Glass with some Blades of Mace and Nutmeg sliced thin. Distribute your Spice between your Nuts, and pour distilled Vinegar over them. When your Glasses are filled, pour Mutton Fat over them, and tie on a Bladder, and then a Leather, to keep the Air from them.

*To pickle Walnuts Green.*

Take the largest Walnuts, before the Shell is hard, wrap them singly in Vine Leaves, lay a few Vine Leaves on the Bottom of your Jar, then fill it near full with the Nuts inclosed in the Vine Leaves, cover them with the same, and fill your Jar with good Allegar, cover them close to prevent the admission of Air; let them stand for three Weeks, then pour off the Allegar, then proceed as before with the Leaves, except when you uncover the Nuts, you cover them again as quick as possible, which when compleated and covered, fill the Jar with white Wine Vinegar, to stand three Weeks, when you are to pour off your Vinegar, wrap them up as before with fresh Leaves, as well as laying them at Top and Bottom of your



your Jar, take fresh white Wine Vinegar, put Salt in it until it will bear an Egg, add to it Mace, Cloves, Nutmeg, and Garlick if you chuse it, boil it about eight Minutes, and pour it on your Walnuts, tie them close with Paper and a Bladder, and set them by for Use.—Be sure to keep them always covered, when you take any out for Use, and what is left must not be put in again, but have ready a fresh Jar with boiled Vinegar and Salt to receive them.

*Another way.*

Take the largest Nuts that a Pin will pierce, pare them as thin as possible, to be thrown into Spring-water as you do them, in which put a Pound of Bay-salt, to stand twenty-four Hours, then to be packed in a Stone Jar, and between every Layer of Walnuts, lay a Layer of Vine Leaves, as well at Top as at Bottom, and fill it up with cold Vinegar. Let them stand all Night, then pour off the Vinegar into a Copper Pan or Bell-metal Skillet, with a Pound of Bay-salt, and when boiled, pour it hot on your Nuts, cover them with a woollen Cloth, to stand a Week, then rub your Nuts clean with a piece of Flannel, and put them again into your Jar, with Vine Leaves as above. To every Gallon of fresh Vinegar, add sliced Nutmeg, four large Races of cut Ginger, a Quarter of an Ounce of Mace, the same of Cloves, of whole black pepper, and Ordingal Pepper; then pour your Vinegar boiling hot on your Walnuts, and cover them as before, to stand three or four Days, to be repeated three Times, and when done, put in half a pint of Mustard-seed, to be cold each Time, cover them close with a Bladder, and then with Leather. They will be fit to eat in a Fortnight. Put a large onion, stuck with Cloves in the Middle of the Jar.

*To pickle Walnuts in a Manner not very expensive or troublesome.*

About the latter End of July, collect some of your fairest and best grown Walnuts, to be nine Days in Salt and Water, in which an Egg would swim, and to be shifted every third Day. You are then to set two Pots on the Fire, and as soon as the Water is warm pour



pour in your Nuts, shifting them out of one into the other, for the more Water they pass through, the sooner their bitterness will be taken off, and as soon as the Nuts begin to rise in the Water, they are sufficiently prepared for the Vinegar and Spice, and are to be put in a Colander, and to be wiped dry and clean, when they are to be laid in a well glazed Pickling Pot, when you are to boil as much Vinegar as will cover them, with beaten Cloves, Mace, a Nutmeg just bruised, and a few Cloves of Garlick, some white Pepper, and Jamaica Pepper, called All-spice; when your Nuts have cooled, they must have the addition, of three Spoonfuls of white Mustard-seed to every Hundred of Walnuts. They are to be covered first with a strong Bladder, and then with Leather.

*To pickle Nasturtians.*

Gather the Nasturtian Berries soon after the Blossoms are gone off, put them in cold Water and Salt, change the Water once a Day for three Days, make your Pickle of white Wine Vinegar, Mace, Nutmeg sliced, Pepper Corns, Salt, Shalots, and Horse-radish, it requires to be made pretty strong, as your Pickle is not to be boiled; when you have drained them, put them into a Jar, and pour the Pickle over them.

*To pickle Radish Pods.*

Gather your Radish Pods when they are quite young, and put them in Salt and Water all Night, then boil the Salt and Water they were laid in, and pour it upon your Pods, and cover your Jars close, keep in the Steam, when cold, make it boiling hot, and pour it on again, repeating it until they are Green, then put them on a Sieve to drain, and make a Pickle for them of white Wine Vinegar, with a little Ginger and Long Pepper, pour it boiling hot upon your Pods, when it is almost cold, repeat the boiling of your Vinegar twice as before, and pour it upon them, tie them down with a Bladder.

*To pickle Elder Shoots.*

Gather your Elder Shoots when they are the thickness of a Pipe-shank, put them into Salt and Water for a Night, then put them into Stone Jars in Layers, and between



between each strew a little Mustard-seed, and scraped Horse-radish, a few Shalots, a little white Beet Root, and Cauliflower pulled in small Pieces, then pour boiling Aleegar upon them, and scald it thrice, and the Pickle will be like Piccalillo, or Indian Pickle; tie a Leather over them, to be kept in a dry Place.

*Beet Root, or Turnips.*

Boil your Beets in Water, Salt, Spice, a Pint of Vinegar, and a little Cochineal, and when they are tender put in your Turnips, first pareing them; when boiled keep them in this Pickle.

the same Way, but without

*To pickle Beet Roots.*

Boil the red Beet Roots and boil them until they are tender, then take off their Skin, and cut them in thin slices, or shape them in the Form of Wheels, Flowers, &c. put them into your Jar, then take a Quart of Vinegar, a little Ginger, pour it hot over them, and cover them, and boil it with a little Ginger, pour it hot over them, and tie them down. — They are a prettysort of made Dishes.

*To pickle Cauliflowers Red.*

Boil your Cauliflowers in Pieces, no larger than a middle Broom, leaving a short Stalk to the Head, then wash them in white Wine Vinegar; to a Quart of Vinegar add a Spoonfull of Cochineal well beaten, a little whole Pepper, a little Salt, and pour it hot over the Cauliflowers, and let them stand two or three Days close covered; you may renew the Vinegar once in three Days, until the Flowers are Red; as soon as the Flowers are sufficiently strained, let the Cochineal be washed from them, then let the Pickle be strained, to be put to the Cauliflower again, tie them down close with Leather and a Bladder; the longer it lies in the Pickle the redder they will be.

*To pickle Beet-Root.*

Set a Pot of Spring-water on the Fire, when it boils put in your Beets, to boil until they are tender, peel them with a Cloth, and lay them in a Stone Jar, then



then take as much Spring-water as will cover them, in the proportion of three Quarts of Vinegar, to two of Water. Put your Vinegar and Water into a Pan, and Salt to your Taste. Stir it well together, and as soon as the Salt is melted, pour the Vinegar on the Beets, to be covered with a Bladder. You must not let the Pickle boil.

### *Purslain Stalks.*

Put your Purslain into an equal and Water, with a little Salt, and pour over it as much white Wine Vinegar as will cover it; if you chuse, you may add Sugar to the white Wine.

### *To pickle White Cabbages.*

You may either do it in long Slices, and scald it in Salt and Water, then take it out, and put it in some Vinegar, Salt, whole Peppercorns, when your Pickle is boiled; cover it with a Bladder, and Paper over it. It is fit for Use in a Day or two.

### *To pickle Red Cabbages.*

Get the finest and closest Red Cabbage, and cut it as thin as possible, then take Ale Allegar, and put to it two or three Mace, a few white Peppercorns, and strong with Salt, cut the Cabbage into small pieces, and cover it close with a Bladder, and Paper over it. It is fit for Use in a Day or two.

### *Another.*

Slice the Cabbage thin, put to it Salt, with an Ounce of All-spice; cover it close, and keep it for Use. It is a Pickle much in Use, and for garnishing of Dishes.

### *To stew red Cabbage.*

Let one Quarter of a Pound of Butter be melted up as if for Fish; then take the Cabbage sliced, and put it into the Butter, keeping it stirring; then add half a Pint of boiling Water, with Pepper and Salt. to be stewed for about an Hour, keeping it well covered. This to be served up with Sauages.

*Stewed*



*Stewed Red Cabbage.*

Take a Red Cabbage, and lay it in cold Water an Hour, then cut it across into thin Slices. Put it into a Stew-pan, with a Pound of Sausages, a Pint of Gravy, a little Bit of Ham or lean Bacon; cover it close, and let it stew half an Hour; then take the Pan off the Fire, and skim off the Fat, shake in a little Flour, and set it on again. Let it stew two or three Minutes, then lay it in your Dish, with the Sausages over it. You may, before you take it up, put in half a Spoonful of Vinegar.

*To pickle Lemons.*

Take twelve of the best Lemons, pare off the yellow Rind as thin as possible, then score each Lemon, and rub them well with white Salt; let them lie in it ten Days, in Winter, lay them before the Fire, and in Summer in the Sun, turning them each Day until they are dry, and that the Salt begins to candy, then put them in a well glazed Jar, first laying a Layer of Lemon, then a Layer of Mustard, Garlick, sliced Ginger, Pepper and Cloves, to your Taste; when the Jar is near full, pour in as much good Vinegar as will cover the Lemons, stopping the Jar close; be careful to keep them always covered with the Vinegar: The longer they are kept the better.

*To pickle Grapes.*

Let your Grapes be gathered when they are pretty large, but not too ripe, then lay a Layer in a Stone Jar, then another of Vine Leaves, so proceed until you have filled your Jar; then take two Quarts of Water, half a Pound of Bay-salt, the same of common, to boil half an Hour, skim it well, then take it off to settle, when it is Milk-warm, pour the clear upon the Grapes, and lay a good deal of Vine Leaves over them, cover it close up with a Cloth, to stand upon the Hearth for two Days, then take your Grapes out of your Jar, lay them upon a Cloth to drain, and cover them with a Flannel until they are quite dry; then lay them in flat-bottomed Stone Jars in Layers, put fresh Vine Leaves between each, and a large Handful over them, then boil a Quart of hard Water, with



with one Pound of Loaf Sugar, a Quarter of an Hour, skim it well, and put to it three Blades of Mace, a large Nutmeg sliced, and two Quarts of white Wine Vinegar, give them a boil together, and when quite cool, pour it upon your Grapes, let it cover them well; lay a Bladder on the Mouth of the Jar, with a Leather over it, keep them in a dry Place for Use.

*N. B.* You may pickle them in cold distilled Vinegar.

*To pickle young Artichokes.*

Get your Artichokes as soon as they are formed, boil them in strong Salt and Water for two or three Minutes, then lay them upon an Hair Sieve to drain, when they are cold, put them into narrow Jars, then take as much white Wine Vinegar as will cover them, boil it with a Blade or two of Mace, a few Slices of Garlick, and a sliced Nutmeg, pour it on hot, and tie them down.

*To pickle Mushrooms*

Take the Buttons of a Night's growth, lay them in a strong Brine of Salt and Water, then to be rubbed with a Cloth until they become White, then set some Water on the Fire in a Stew-pan, with a Bit of Allum, which when it boils put in the Mushrooms to have a boil and no more, to be immediately poured into a Colander, then to be spread on a Cloth, laid on a Table and covered when they are cool, make a Mixture of half Wine and half Vinegar, let the Mushrooms be laid in a Crock, with some Blades of Mace, and white Pepper in Layers, until you have near filled it, then pour on your Liquid; let a Spoonful of Oil be laid on the Top, to be covered first with a Bladder and then with Leather.

*To pickle Mushrooms Brown.*

Take a Quart of large Mushroom Buttons, wash them in Allegar with a Flannel, take three Anchovies and chop them small, a few Blades of Mace, a little Pepper and Ginger, a Spoonful of Salt, and three Cloves of Shalots, put them into a Sauce-pan with as much Allegar as will half cover them, set them on the Fire, and let them stew until they shrink pretty



much ; when cold, put them in small Bottles, pour the Allegar on them, cork and tie them up close.

*N. B.* This Pickle will be a great addition in brown Sauce.

*To pickle Mushrooms White.*

Take small Buttons, cut and trim them at the Bottom, wash them with Flannel through two or three Waters, then set a Stew-pan on the Fire, with Spring-water, and a small Handful of Salt. When it boils, put in your Mushrooms, to boil three or four Minutes, throw them into a Colander to drain, then lay them quickly on a Linen Cloth, to be covered with another, when they are ready for the Pickle.

*To make Pickle to keep Mushrooms.*

Take a Gallon of the best Vinegar, put it into a cold Still. To every Gallon of Vinegar, put half a Pound of Bay-salt, a Quarter of an Ounce of Mace, the same of Cloves, and a Nutmeg cut into Quarters ; be careful to keep the Top of the Still covered with a wet Cloth ; and as soon as that you first put on dries, put on another wet one ; do not let the Fire be too great, lest you burn the Still. Draw it as long as you taste the Acid, and no longer. When you have near filled your Bottles, put in your Mushrooms, and here and there a few Blades of Mace, a slice of Nutmeg, to be covered with the Pickle, over which pour some strained melted Mutton Fat. It will keep them better than Oil.

You must boil your Nutmeg in a little Vinegar, it will then Slice when hot.

*To pickle Mushrooms.*

You must take the Buttons of Mushrooms, wipe them clean with Flannel, throw them into half Milk and half Water ; then set on your Stew-pan, with the same, and when it boils put in your Mushrooms to boil for half a Quarter of an Hour, then pour them into a Sieve, to drain until they are cold, then make a Pickle of the best white Wine Vinegar, Mace, Long Pepper, and a Race of Ginger, and when sufficiently boiled, put in a Nutmeg cut into Quarters, to stand until it is cold, then put it to your Mushrooms, and



and pour over them a little of the best rendered Suet, to preserve them; tie down your Glasses, or Gallipots, with Leather.

*Another Way.*

Gather the smallest Mushrooms you can get, and put them into Spring-water, then rub them with a Piece of new Flannel, dipped in Salt, and throw them into cold Spring-water as you do them, to preserve their Colour, then put them into a well tinned Sauce-pan, and throw a Handful of Salt over them, cover them close, and set them over the Fire four or five Minutes, or until you find they are thoroughly hot, and the Liquor drawn out of them, then lay them between two clean Cloths until they are cold, then put them into Glass Bottles, to be filled with distilled Vinegar, put in a Blade or two of Mace, a Tea Spoonful of eating Oil in every Bottle, cork them close, and set them in a cool Place.

*N. B.* If you have not any distilled Vinegar, you may use white Wine Vinegar, or Ale Allegar will do, but it must be boiled with a little Mace, Salt, and a few Slices of Ginger, it must be cold before you pour it on your Mushrooms; if your Vinegar or Allegar be too sharp, it will soften your Mushrooms, neither will they keep so long, or be so White.

To boil Mushrooms well in their own Liquor, will keep them a good while, with a little Spice.

*To distil Vinegar for Mushrooms.*

Distil a Gallon of Vinegar with an Ounce and a half of Ginger slic'd, one Ounce of Nutmeg bruised, half an Ounce of Mace, half an Ounce of white Pepper, as much *Jamaica* Pepper, both bruised, and a few Cloves. Take care it does not burn in the Still.

*Pickled Oysters.*

Take one Hundred of fine Oysters, let them be washed in their own Liquor, then the Liquor strained thro' a Cloth, put the Oysters in a Toss-pan with the Liquor, to be kept stirring until they begin to boil, then to be left to drain and cool, the Liquor is then to be again strained into the Toss-pan, with a little Mace, white whole Pepper, and a Naggin of French



white Wine, which when cool, must be poured on the Oysters in a Crock, to be close covered.

*To pickle Onions.*

Peel your smallest Onions, put them into Salt and Water for nine Days, changing the Water every Day, then pour them into Jars, and pour fresh boiling Salt and Water over them, to stand close covered until they are cold; then make some more Salt and Water, and pour it boiling hot upon them, and when cold, put your Onions into an Hair Sieve to drain; then into wide mouthed Bottles, to be filled with distilled Vinegar, put into every Bottle a Slice or two of Ginger, a Blade of Mace, and a large Tea-Spoonful of Eating Oil, then cork them up well.—This Method will keep the Onions white.

*N. B.* If you like the Taste of a Bay Leaf, put one or two into every Bottle, and as much Bay-salt as will lie on a Six-pence.

*Another Way.*

Peel your Onions and throw them into Water, then put them into a well tinned Sauce-pan, with Salt and Water, and just let them simmer, then strain them off, and let them stand until they are cold and well drained, then make a Pickle of the palest white Wine Vinegar, with Mace, Nutmeg, and Ginger sliced, white Pepper Corns, and Salt to your Taste, give it one boil, and let it stand until quite cold, then add to it about two Spoonfuls of the best pale Flour of Mustard, and when you have put your Onions into your Jars, pour your Pickle upon them.

*To pickle Barberries.*

Take an equal Quantity of white Wine Vinegar and Water, to every Quart add half a Pound of Six-penny Sugar, with a Quarter of a Pound of white Salt, then pick out the worst of your Barberries, and put them into this Liquor, and the best into Glasses; then boil your Pickle with the worst of your Barberries, and skim it very clean. Boil it until it is of a fine Colour, to stand to be cold, then strain it through a Cloth, wringing it very tight, to extract all the Colour you can from the Barberries. Let it stand to cool and settle,



fettle; then pour it off clear, to fill your Glasses, which you are to cover close with a Bladder and Leather.

*To pickle Stertion Buds and Limes, to be picked off the Lime Trees, in the Summer.*

Take new Stertion-buds, or Limes, pickle them when large, have ready Vinegar, with what Spice you please, throw them in, and stop the Bottle close.

*To pickle young Suckers, or young Artichokes before the Leaves are hard.*

Take young Suckers, pare off all the hard Ends of the Leaves and Stalks, just scald them in Salt and Water, and when they are cold put them into Glass Bottles, with two or three Blades of large Mace and a Nutmeg sliced thin, fill them either with distilled Vinegar, or the Sugar-Vinegar, with half Spring-Water.

*To pickle Samphire.*

Take the best green Samphire, lay it in a clean Pan, throw two or three Handfuls of Salt over it, cover it with Spring-water, to lie twenty-four Hours, then put it into a clean Saucepan, throw in a Handful of Salt, and cover it with good Vinegar. Cover the Pan close, and set it over a very slow Fire; let it stand until it is just green and crisp, then take it off in a Moment; for should it stand to be soft, it is spoiled, put it in your Pickling-pots, and cover it close. When it is cold, tie it down with a Bladder and Leather, and keep it for Use. Or you may keep it all the Year, in a very strong Brine of Salt and Water, and throw it into Vinegar just before you use it.

*Elder-Shoots, in Imitation of Bamboo.*

Take the largest and youngest Shoots of Elder, which appear about the Middle of May, the middle Stalks are the tenderest and largest, the small Ones are not worth the Trouble. Peel off the outward Rind, lay them in a strong Brine of Salt and Water for one Night, then dry them in a Cloth separately. In the mean Time make your Pickle of half White Wine, and half Beer Vinegar: To every Quart of Pickle, put an Ounce of white or red Pepper, an Ounce of Ginger sliced, a little Mace, and a few Corns of



*Jamaica Pepper.* When the Spice has boiled in the Pickle, pour it hot upon the Shoots, stop them close immediately, and let the Jar two Hours before the Fire, turning it often. It is as good a Way of green-ing Pickles as often boiling the Pickle; or you may boil the Pickle two or three Times, and pour it on boiling hot, either will do. If you make the Pickle of the Sugar-Vinegar, you must add one half of Spring Water.

*To make Indian Pickle, or Piccalillo.*

Get a white Cabbage, one Colliflower, a few small Cucumbers, Radish Pods, Kidney Beans, and a little Beet Root, or any Thing that is commonly pickled, then put them on an Hair Sieve, and throw a large Handful of Salt over them, set them in the Sunshine, or before the Fire for three Days to dry, when all the Water is run out, put them into a large Earthen Pot in Layers, with an Handful of brown Mustard Seed, then take as much Ale Allegar as will cover it, and to every four Quarts of Allegar, put an Ounce of Turmerick, boil them together, and pour it hot upon your Pickle, to stand twelve Days upon the Hearth, or until the Pickles are all of a bright yellow Colour, and most of the Allegar sucked up; then take two Quarts of strong Ale Allegar, one Ounce of Mace, the same of white Pepper, a Quarter of an Ounce of Cloves, the same of long Pepper and Nutmeg; beat them all together, and boil them ten Minutes in your Allegar, and pour in hot upon your Pickle, with four Ounces of Garlick peeled; tie it close down, and keep it for Use.

*N. B.* You may make an Addition, as Things come in Season, and keep them covered with Vinegar, &c.

*To make English Catchup.*

Put into a wide-mouth'd Bottle, a Pint of the best White Wine Vinegar, ten or twelve Shalots peeled and just bruised, two Naggins of the best Langoon White-wine, boil them a little, adding twelve or fourteen Anchovies washed and shred, and dissolved in the Wine, and when cold, put them in the Bottles; then



then take two Naggins more of the White-wine, put to it some Mace, a few Cloves, a Spoonful of whole Pepper just bruised; let them boil a little, and when near cold, slice in almost a whole Nutmeg, and some Lemon-peel, stop it close, and for a Week shaking it once or twice a Day, when it will be fit for Use. It is excellent to put into Fish-sauce, or any, savoury Dish of Meat; you may add to it the clear Liquor that comes from Mushrooms.

*Catchup of Mushrooms.*

Put down a Quantity of your large Mushrooms in a Stew-pan, with an Handful of Salt, to be set on a slow Fire without any Water; the Liquor that comes from them you must strain off, to which add a Quarter of a Pound of Shalots, some Pepper, Ginger, Cloves, Mace, and a Bay Leaf; boil and skim it well; when 'tis quite cold, bottle and stop it very close.

*To make Catchup that will keep twenty Years. Mrs. Saunders.*

Take a Gallon of the strongest and stalest Beer, a Pound of Anchovies washed from the Pickle, half an Ounce of Mace, half an Ounce of Cloves, a Quarter of an Ounce of whole Pepper, one Pound of Shalots, two Quarts of the Flaps of Mushrooms rubbed to Pieces, let these simmer over a slow Fire, until it is half wasted, then strain it through a Flannel Bag, let it stand until it is quite cold, then bottle and stop it very close, put one Spoonful to a Pint of melted Butter.

*N. B.* This Catchup might be sent to the Indies, the stronger and staler the Beer the better.

*A good Catchup.*

Take the large Mushrooms that are gathered in dry Weather, lay them in a broad Earthen Pan; and between each Layer a good Quantity of Salt, and when they have lain twenty Hours squeeze out the Juice, which set on the Fire, and as it boils keep it scumming until it is clear; then to every four Quarts of Liquor add half an Ounce of Cloves, the same of Nutmegs, one Ounce of Pepper, a Quarter of Mace, one of All-spice, with a good Handful of Shalots;



when these are boiled together, and as soon as cool, bottle it for Use.

*Walnut Catchup.*

Take green Walnuts and pound them to a Paste, then put to every Hundred two Quarts of Vinegar with a Handful of Salt, put them all together in an Earthen Pan, keeping it stirring for eight Days; then squeeze the Liquor through a coarse Cloth, and put it into a well-tinned Saucepan; when it begins to boil, skim it as long as any Scum rises, and add to it some Cloves, Mace, sliced Nutmeg, *Jamaica* Pepper-corns, with a few Shalots; let this have one Boil, then pour it into an Earthen Pan, and when cold bottle it, dividing the Ingredients equally into each Bottle.

*Another Way.*

Take green Walnuts before the Shell is formed, grind them in a Crab Mill, or pound them in a Marble Mortar, squeeze out the Juice through a coarse Cloth, and to every Gallon of Juice put one Pound of Anchovies, one of Bay Salt, four Ounces of *Jamaica*, two of Long, and two of Black Pepper, of Mace, Cloves, each one Ounce, boil all these together until reduced to half the Quantity, put it in a Pot, and when cold bottle it; it will be ready in three Months.

*Mr. Braund's Catchup.*

Take twenty-four Anchovies wash'd, two Nutmegs sliced, six large Flakes of Mace, twelve Shalots, half an Ounce of white Pepper whole, some Lemon-peel, half a Pint of Wine Vinegar, boil all these Ingredients in a Quart of Claret a Quarter of an Hour, and when quite cold, bottle it. Two or three Spoonfuls put into melted Butter, makes exceeding good Sauce for Fish.

*To make Mum Catchup.*

To a Quart of old Mum add four Ounces of Anchovies, of Mace and Nutmegs sliced one Ounce, of Cloves and black Pepper, half an Ounce, boil it until it is reduced one Third; when cold, bottle it for Use.

*To make Mushroom Catchup.*

Let your large Mushrooms be broke with your Hands into a Crock, shaking in a little Salt with every



ry Handful, to stand for twenty four Hours, then let the Liquor be run through a Hair Sieve, which must stand to subside, and then to be teemed off very gently, then to have a Boil and to be well-scummed; to every Quart of this Liquor add a Quarter of an Ounce of Mace, half the Quantity of Cloves, one Nutmeg broke in Pieces, an Anchovy, six Shallots, some white Ginger, and half an Ounce of black Pepper, all these Spices are to be put in whole, then these four Quarts are to be boiled down to five Pints, to stand twenty four Hours before it is bottled.

*Another Way.*

Take the full grown Flaps of Mushrooms, break them with your Hand, throw in an Handful of Salt to every Peck of Mushrooms, to stand all Night, then put them into your Stew-pan, and set them in a quick Oven for twelve Hours, strain them through an Hair Sieve, and to every Gallon of Liquor, put of Cloves, *Jamaica* and black Pepper one Ounce each, set them on a slow Fire, to boil until half the Liquor is wasted, then put it in a Pan to cool, when it is to be bottled for Use.

*To make Mushroom Powder.*

Take the thickest and largest Buttons you can get, peel them, cut off the Root-end, but do not wash them, spread them separately on Pewter Dishes, and set them in a slow Oven to dry, let the Liquor that comes from them be soaked up in the Mushrooms, it makes the Powder the stronger, they are to continue in the Oven until you find they will powder, then beat them in a Marble Mortar, and sift them through a fine Sieve, with a little Chyan Pepper and pounded Mace; bottle it, and keep it in a dry Place.

*Another Way.*

Cut off the Stalks of your large Mushrooms, wash them clean from Grit, but do not peel or gill them, set them over the Fire in a Kettle, but not any Water, put to them a good Quantity of Spice of all Sorts, two Onions stuck with Cloves, a Handful of Salt, some beaten Pepper; let these stew until the Liquor is dried up, then take them out, and lay them on Sieves to



## *The New ART of COOKERY*

dry, until they will beat to Powder, which is to be pressed down in a Pot, to be kept for Use.

### *To make Elder Flower Vinegar.*

To every Peck of the Peeps of Elder Flowers, put two Gallons of strong Ale Allegar, set it in the Sun for a Fortnight, in a Stone Jug, then filter it through a Flannel Bag, when you bottle it, put it in small ones, they keep the Flavour much better than large Bottles. — Be careful you do not let fall any of the Stalks among the Peeps.

It makes a pretty Mixture on a Side Table, with Tarragon Vinegar, Lemon Pickle, &c.

### *To make Gooseberry Vinegar.*

Take the ripest crystal Gooseberries, mash them with your Hands in a Tub, to every Peck of Gooseberries, put two Gallons of Water, mix them well together, and let them work for three Weeks, stir them up three or four Times a Day, then strain the Liquor through a Hair Sieve, and to every Gallon put a Pound of brown Sugar, a Pound of Treacle, a Spoonful of fresh Barm, let these work three or four Days in the same Tub, then tun it in an Iron-bound Cask, to stand twelve Months, then to be bottled for Use — This far exceeds any White Wine Vinegar.

### *Another Way.*

To every Gallon of cold Water put six Pounds of ripe Gooseberries, bruised in a Mortar with a Wooden Pestle, stir them well, then to be put into a Runlet, to stand near the Kitchen Fire, or in the Sun, if hot; let the Liquor ferment, and the Fruit rise to the Top, which will be in about a Fortnight, then to be carefully strained, and put into the same Cask again, then put to every Gallon one Pound of brown Sugar, this will make it ferment a second Time, but as soon as you perceive it to leave off, stop the Vessel close; in six Months it will be fit for Use, it must be kept in a warm Place, which will add much to its Goodness and Ripeness. The crystal Gooseberry is the best, and is the only Fruit that will make Vinegar fit for Pickles, but for common Purposes the other Gooseberries will do.



*To make Sugar Vinegar.*

To every six Gallons of Water, put nine Pounds of brown Sugar, boil it for a Quarter of an Hour, when Milk warm, put it into a Tub, with a Pint of new Barm, to work four or five Days, stir it three or four Times a Day, then run it into a clean Iron bound Cask, to be set full in the Sun; if you make it in *February*, it will be fit for Use in *August*; you may use it for most Sorts of Pickles, except Mushrooms and Walnuts.

*To make a most excellent Sugar Vinegar, which answer all the Purposes of Preserving, and superior to any other for Pickles, with Direction for its Use for Mushrooms and Walnuts. &c.*

To every Gallon of Water put a Pound of coarse *Lisbon* Sugar, let it boil, and be skimmed as long as any Scum rises; then pour it into Tubs, and when it is as cold as Beer you intend for working, put in a Slice of Bread toasted, first rubbing it over with Yeast. Let it work twenty-four Hours; then have ready an Iron-bound Vessel, well painted, fix it in a Place where the Sun will have full Power of it. When ready to be drawn off, fill your Vessel, and lay a Tile on the Bung to keep the Dust out. Make it in *March*, and it will be fit to use in *June* or *July*, then you may draw it off in Stone Bottles, to stand until the Season for pickling, when it will not foul. But after this Process, should it not be sufficiently sour, let it remain a Month longer in the Sun. For Pickles to go abroad use this Vinegar alone; but when for domestic Use, you must add one half of cold Spring-water. It will keep Walnuts very fine without boiling, even to go to the *Indies*, but then you are not to mix any Water with the Vinegar. For greening Pickles, you need not do more than pour on the Vinegar twice or thrice scalding hot, for other Pickles you need not warm it. Mushrooms may be only washed clean, and dried, then put into small Bottles, with a Nutmeg just scalded in Vinegar, and sliced (whilst it is hot) very thin, and a few Blades of Mace; then fill up the Bottles with the cold Vinegar and Spring-water, which must be covered with rendered Suet, to be tied down



down with a Bladder and Leather. These Mushrooms will not be very white, but of a most excellent Flavour, as if but just gathered, a Spoonful of this Pickle gives Sauce a very fine Flavour.

White Walnuts, Suckers and Onions, and all white Pickles, will keep in this Way.

## C H A P. XV.

### *Observations on POSSETS, GRUEL, &c.*

**I**N making Possets, observe to mix a little of the hot Cream or Milk with your Wine, as it will prevent the Wine curdling the rest, and to take the Milk off the Fire before you pour in your Wine.— Observe that your Gruels be boiled in a well-tinned Sauce-pan, as not any Thing makes the Verdigrease to rise sooner from Copper than Acids or Wine, which are the chief Ingredients in Gruels, Sagos, and Wheys, you must not suffer your Gruel or Sago to skim over, for should it boil in that State, it will make them muddy and ill coloured.

#### *To make an excellent Sack Posset.*

Let fifteen Eggs, Whites and Yolks be well beaten, strained. Add to them three Quarters of a Pound of white Sugar with a Pint of Canary, to be mixed together in a Bason. Set it over a Chafing-dish of Coals, keep stirring it until it is scalding hot, then grate some Nutmeg into a Quart of Milk, to boil; pour it on your Eggs and Wine, both being scalding hot. Hold your Hand very high as you pour it, and have some one stirring it while you are pouring in the Milk: Then take it off the Chafing-dish, set it before the Fire half an Hour, and serve it up.

#### *To make a Brandy Posset.*

Boil a Quart of Cream over a slow Fire, with a Stick of Cinnamon, take it off to cool; beat up the Yolks of six Eggs very well, and mix them with the Cream, adding Nutmeg and Sugar to your Taste, set it over a slow Fire and stir it one way, as soon as it comes to a fine thin Custard, pour it into your Tureen



reen or Bowl, with a Glass of Brandy, stirring it gently together, and serve it up with Tea Wafers round it.

*To make a Lemon Posset.*

Grate the Crumb of a Penny Loaf very fine, put it into something more than a Pint of Water, then let the Rind of a Lemon be well rubbed with Sugar to be boiled with the Bread until it look thick and clear, then to be beaten very well;—to the Juice of half a Lemon, add a pint of Mountain Wine, three Ounces of Jordan Almonds, and one of bitter, beaten fine with Orange Flower Water, or Brandy, and Sugar to your Taste, mix these well together, serve them up in a Tureen or Bowl.

*N. B.* An Orange Posset is made the same Way.

*To make an Almond Posset.*

Grate the Crumb of a Penny Loaf very fine, pour on it a Pint of boiling Milk to stand two or three Hours, then to be beaten exceedingly well, add to it a Quart of Cream, four Ounces of blanched Almonds, beaten as fine as possible, with Rose Water, mix these well together, then set them over a very slow Fire to boil a Quarter of an Hour, then beat up the Yolks of four Eggs, and mix them with your Cream when it is cold, sweeten it to your Taste; then stir it over a slow Fire, until it grows pretty thick, but do not let it boil, as it would curdle, then pour it into a China Bowl; when you send it to Table put in three Macaroons to swim on the Top.

It is proper for a top Dish at Supper.

*To mull Wine.*

Grate half a Nutmeg into a Pint of Wine and sweeten it to your Taste with Loaf Sugar, set it over the Fire, and when it boils take it off to cool, beat up the Yolks of four Eggs exceedingly well, add to them a little cold Wine, then mix them carefully with the hot Wine to be poured in a little at a Time, then pour it backwards and forwards several Times until it looks fine and bright; then set it on the Fire, and heat it very gradually until it is quite hot and pretty thick, pouring it backwards and forwards for several Times; then serve it up in Chocolate Cups with dry Toast, cut in long narrow Pieces.



*To mull Ale.*

Take a Pint of good strong Ale, put it into a Sauce-pan, with three or four Cloves, Nutmeg and Sugar to your Taste, when it boils set it to cool, beat up the Yolks of four Eggs very well, to mix with a little cold Ale, then put it to the warmed, and pour it in and out of your Pan for several Times, then set it over a slow Fire and heat it a little, then take it off again and heat it two or three Times until it is quite hot, serve it up with dry Toast.

*To make mulled Milk.*

Boil a Quart of new Milk five Minutes, with a Stick of Cinnamon, Nutmeg, and Sugar to your Taste, then let it stand to cool, beat up the Yolks of six Eggs very well, and mix with them a little cold Cream, then mix these with your Milk, to be poured backwards and forwards the same Way you did your mulled Wine, and send it to the Table with a Plate of Biscuits.

## C H A P. XVI.

*Observations on WINES.*

**W**INE is a very necessary Thing in most Families, and is often spoiled through the Mismanagement of tunning them, for should they stand too long before they are sufficiently cool for the Barm, they what they call Summer-beam or blink in the Tubs, so that your Wine frets in the Cask, and will not fine; it is equally as great a Fault to let it work too long in the Tub, for that takes off all the Sweetness and Flavour of the Fruit or Flowers your Wine is made from, so that the only Caution then can be given is carefully to follow the Receipts, and to have your Vessels dry, which must be rinsed with Brandy, and closed up as soon as your Wine has done fomenting.

*To make Lemon Wine drink like Citron Water.*

Pare five Dozen of Lemons very thin, put the Peels  
into



into five Quarts of fresh Brandy, to stand fourteen Days, then make the Juice into a Syrup, with three Pounds of single refined Sugar, when the Peels are ready; boil fifteen Gallons of Water with forty Pounds of single refined Sugar for half an Hour, to be put into a Tub, when cool add to it one Spoonful of Barm, let it work two Days, then tun it and put it in the Brandy, Peels and Syrup, stir them all together and close up your Cask, let it stand three Months, then bottle it, and it will be pale and as fine as any Citron Water, it's more like a Cordial than Wine.

*To make Orange Wine.*

To ten Gallons of Water, add twenty-seven Pounds of Lump Sugar, boil them an Hour, skim it all the Time, then take the Peels off five Dozen of Oranges pared very thin, put them into a Tub, when you take the Liquor off the Fire, pour it upon them, and when it is almost cold add to it three Spoonfuls of Yeast that is not bitter, with the Juice of all your Oranges, let it work two or three Days, stir it twice a Day, then put it into a Barrel with one Quart of Mountain Wine, and four Ounces of the Syrup of Citron, stir these well in the Liquor; leave the Barrel open until it has done working, then close it, let it stand six Weeks and then bottle it.

*To make Raisin Wine.*

To every Gallon of soft Water add four Pounds of Malaga and two of Smyrna Raisins, clean picked and half chopped, stir it up together twice a Day for four or five Weeks, then run it through a Hair Sieve, and squeeze the Raisins well with your Hands, but it can be done to better Effect with the Press, and put the Liquor in your Barrel, with French Brandy, according to your Quantity, bung it close up, and let it stand three Months, and then bottle it. This mixture of Raisins takes off the luscious Sweetness that is generally disagreeable. Some use the Water generally Milk warm.

N. B. Should the Quantity of Raisins be considerable that are used, they may be boiled with Water for a weaker Wine for present Use.

*Another*



*Another Way.*

Take thirteen Pounds of new Malaga Raisins, to be carefully picked from the Stalks and shred fine, put to them six Gallons of cold Water, to stand covered for fourteen Days, and to be stirred every Day, then to be run thro' a Hair Sieve, and the Raisins to be squeezed, and to stand a Night to settle; then to be poured off clear to be tunned in a well sweetened Cask, with five Whites of Eggs well beaten up, but not to be stopped up until done working, and then to be done as close as possible; at the End of six Months to be bottled, in Summer to work in a cool Place, and in Winter in a warm.

*To make Pearl Gooseberry Wine.*

Take a Quantity of the best Pearl Gooseberries when ripe, bruise them with a Wooden Pestle in a Tub, to stand all Night, then press and squeeze them through a Hair Sieve, let the Liquor stand seven or eight Hours, then pour it clear from the Sediment; and to every three Pints of Liquor add a Pound of double refined Sugar, to be stirred until it is melted, then add to it five Pints of Water, and two Pounds more of Sugar, dissolve half an Ounce of Isinglass in Part of the Liquor, that has been boiled, put all in your Cask, stop it up well for three Months, then bottle it, and put in every Bottle a Lump of double refined Sugar.—This is excellent Wine.

*To make Gooseberry Wine.*

Take a Barrel and a half of green Gooseberries, bruise them, and put to them a Barrel of Spring-water; let them stand about thirty Hours, or till you find the Water tastes strong of them; whilst they are steeping, you must stir them up several Times, and take Care they stand in a cool Place, otherwise it will sour them; strain it off as clear as you can, and to every Gallon of Liquor put three Pounds of Sugar, Powder Sugar is best; stir it well, and tun it up; when it has done working fill up the Vessel with some of the Liquor, which you must reserve for that Purpose, and stop it very close, let it stand for five Months, then you must draw off a little sometimes by a Vent-hole,



hole, it will help to fine it, but it will not be fit to bottle in less than eight Months. The white *Dutch Gooseberry* is best.

*To make Blackberry Wine.*

Gather your Berries when they are full ripe, take twelve Quarts, bruise them with your Hand, then boil six Gallons of Water with twelve Pounds of brown Sugar, a Quarter of an Hour, scum it well, pour it on the Blackberries, to stand all Night; then strain it through a Hair-Sieve, put into your Cask six Pounds of Malaga Raisins cut in two, then put the Wine into the Cask with one Ounce of Isinglass, which must be dissolved in a little Cyder, stir these well up together, tun it to stand six Months, and then bottle it.

*To make Raspberry Wine.*

Gather your Raspberries when full ripe and quite dry, bruise them directly and mix them with Sugar, which will preserve their Flavour, which they would lose in two Hours; to every Quart of Raspberries, add a Pound of fine Powder Sugar, then to every Quart of Raspberries add two Pounds more of Sugar, and one Gallon of cold Water, stir them well together, to foment for three Days, stirring it five or six Times a Day, then tun it, and for every Gallon put in two whole Eggs, take care they are not broke in putting them in, close it well up, and let it stand three Months; then bottle it.

*N. B.* If you gather the Berries when the Sun is hot upon them, and be quick in making your Wine, it will preserve the Flavour of the Raspberries, and make the Wine more pleasant.

*White or Red Currant Wine.*

Take twenty-two Pounds of Currants, strip them from the Stalks, then take thirteen Quarts of boiled Water that is cold, in which put your Fruit when bruised, mixing them well together, then to stand for twenty-four Hours, and when strained add fourteen Pounds of Lump Sugar, then to stand for two or three Days, and when well skimmed tun it, first putting to every ten Gallons one Quart of Brandy; it must be kept a Year before it is bottled.



*To make Red Currant Wine.*

Gather the Currants when full ripe, strip them from the Stems, and squeeze out the Juice, to one Gallon of which add two Gallons of cold Water, and two Spoonfuls of Yeast, and let it work two Days, then strain it through a Hair-Sieve, at the same Time put an Ounce of Isinglass to steep in Cyder, and to every Gallon of Liquor add three Pounds of Loaf Sugar, stir these well together, to be put into a good Cask, and to every ten Gallons of Wine put two Quarts of Brandy, mix them all exceedingly well in your Cask, close it up well, let it stand four Months, then bottle it.

White Currant Wine make the same Way.

*Another Way.*

To twenty four Pounds of the ripest and best Currants, put thirty six Quarts of Water, to be bruised in a Tub with your Hand, and run thro' a Hair Sieve into another Tub, to have three Pounds of powder Sugar put to it, to be well mixed, and put into a Cask, and as it works fill up the Cask with your Reserve, and when done, stop it up, and in two Months it will be fit for drinking.

*To make Cowslip Wine.*

Boil twelve Gallons of Water a Quarter of an Hour, then add two Pounds and a half of Loaf Sugar to every Gallon of Water, boil it as long as the Scum rises and until it clears of itself, when almost cold, pour it into a Tub, with one Spoonful of Yeast, let it work one Day, then put in thirty two Quarts of Cowslip Flowers, and let it work two or three Days, then to be barrelled, with the Parings of twelve Lemons, and the same of Oranges, make the Juice of them into a thick Syrup, with two or three Pounds of Loaf Sugar; when the Wine has done working, add the Syrup to it, then stop up your Barrel very well, and let it stand two or three Months, then bottle it.

*To make Elder Flower Wine.*

Take the Flowers of Elder, and be careful that you separate them from the Stalks, to every Quart of Flowers add one Gallon of Water, and three Pounds of



of Loaf Sugar, boil the Water and Sugar a Quarter of an Hour, then pour it on the Flowers, to work three Days, then strain the Wine through a Hair Sieve, to be put into a Cask, and to every ten Gallons of Wine, add one Ounce of Isinglass dissolved in Cyder, and six whole Eggs, then to be closed, to stand six Months, then to be bottled.

*To make Balm Wine.*

To nine Gallons of Water put forty Pounds of Sugar, boil them gently for two Hours, to be scummed, and put into a Tub to cool, then take two Pounds and a Half of the Tops of Balm, bruise them and put them into a Barrel with a little new Yeast, and as soon as the Liquor is cold, pour it on the Balm, stir them well together, then to stand twenty-four Hours, and when they have been frequently stirred, close up the Cask; to stand six Weeks, then rack it off, and put a Lump of Sugar into every Bottle, cork it well, and it will be better the second Year than the first.

*N. B.* Clary Wine is made the same Way.

*To make Imperial Water.*

Put two Ounces of Cream of Tartar into a large Jar, with the Juice and Peels of two Lemons, pour on them seven Quarts of boiling Water, when it is cold, clear it through a Gauze Sieve, sweeten it to your Taste, and bottle it.—It will be fit to use the next Day.

*To make Cowslip Mead.*

To fifteen Gallons of Water put thirty Pounds of Honey, boil it until one Gallon is wasted, scum it, then take it off the Fire, have ready sixteen Lemons cut in Halves, take a Gallon of the Liquor, and put it to the Lemons, put the rest of the Liquor into a Tub, with seven Pecks of Cowslips, to stand all Night, then put in the Liquor with the Lemons, and eight Spoonfuls of new Yeast, stir them well together, to work three or four Days, then strain it, and put it into your Cask, and in six Months you may bottle it.



*To make Ozyat.*

Blanch a Pound of sweet Almonds, and the same of bitter, beat them very fine, with six Spoonfuls of Orange Flower Water, then take three Ounces of the four cold Seeds, if you beat the Almonds, but if you do not beat them, you must take six, then with two Quarts of Spring Water, rub your pounded Seeds and Almonds six Times through a Napkin, when you are to add four Pounds of treble refined Sugar, to be boiled to a thin Syrup, skim it well, and when it is cold, bottle it.

*To make Lemonade.*

To one Quart of boiled Water, add the Juice of six Lemons, rub the Rinds of the Lemons with Loaf Sugar, until it is sweetened to your Taste; when the Water is near cold, mix with it the Juice and Sugar, then bottle it for Use.

*To make a rich Acid for Punch.*

Take Red Currants and strain them as you do for Jelly, take a Gallon of the Juice; put to it two Quarts of new Milk, crush some Pearl Gooseberries, when full ripe, strain them through a coarse Cloth, then take two Quarts of this Juice, and three Pounds of double refined Sugar, three Quarts of Rum and two of Brandy, one Ounce of Isinglass dissolved in Part of the Liquor, mix it all up together, and put it in a small Cask, to stand six Weeks, then bottle it for Use. It will keep many Years, and save much Fruit.

*N. B.* Where Lemons and Oranges are used for Punch, or any of the Summer Drinks, the rasping the Rind of either with Lump Sugar, that is to be used, adds a most pleasing and unexpected Flavour to the Liquor.

*To make Sherbet.*

Take nine *Seville* Oranges and three Lemons, grate off the yellow Rinds, which you are to put into a Gallon of Water, with three Pounds of double refined Sugar, to be boiled to a Candy Heighth, then take it off the Fire, and put in the Juice and Pulp, to be kept



kept stirring until it is almost cold, then put it in a Pot for Use.

*To make Ratafia.*

Of Melasses Brandy, take three Gallons, Nuts two Ounces and an half, bitter Almonds one Pound and a half; bruise and infuse them in the Brandy, adding of Ambergrease three Grains, mixed with three Pounds of fine Lisbon Sugar, infuse all those for seven or eight Days, then to be strained off for Use.

*Another Way.*

Take two Quarts of French Brandy, put to it four Ounces of Apricot Kernels blanched, let them infuse in the Sun fourteen Days or more, then add to it a Naggin of Spring-water, wherein two Ounces of white Sugar-candy has been dissolved, mix these together, then filter them thro' a Muslin, when it is fit to drink.

*To make black Cherry Brandy.*

Take out the Stones of eight Pounds of black Cherries, put on them a Gallon of the best Brandy, bruise the Stones in a Mortar, to be put into your Brandy, cover them up close, to stand a Month or six Weeks, then pour it clear from the Sediment for bottling.

*To make Orange Brandy.*

Pare eight Oranges very thin, steep the Peels in a Quart of Brandy in a close Pitcher, for forty-eight Hours, then take three Pints of Water and three Quarters of a Pound of Loaf Sugar, boil them until reduced to half the Quantity, then to stand until cold, mix this with the Brandy, let it stand fourteen Days, and then bottle it.

*Orange Brandy.*

Put the Chips of eighteen *Seville* Oranges into three Quarts of Brandy, to steep a Fortnight in a Bottle close stopped. Boil two Quarts of Spring-water, with a Pound and half of the finest Sugar near an Hour very gently, to be clarified with the white of an Egg, then strain it through a Jelly Bag, and boil it near half away, and when cold, strain the Brandy into the Syrup.



*Lemon or Orange Brandy.*

Take the Peels of six Lemons or Oranges, steep them in one Quart of Brandy, and add to it one Pint of Water, with two Ounces of double-refined Sugar, you must dissolve it in the Water, then strain it thro' a piece of Muslin, or Flannel, and bottle it for Use.

*To boil up Orange or Lemon Juice.*

To a Pint of Orange Juice add half a Pound of Sugar, to a Pint of Lemon Juice a Pound of Sugar; let it simmer over the Fire, and scum it well; bottle it and pour a little Brandy over it.

*To make Almond Shrub.*

Take three Gallons of Rum or Brandy, three Quarts of Orange Juice, the Peels of three Lemons, three Pounds of Loaf Sugar, then take four Ounces of bitter Almonds, blanch and beat them fine, mix them in a Pint of Milk, then mix them all well together, to stand an Hour to curdle, run it through a Flannel Bag several Times until it is clear, then bottle it for Use.

*A good Receipt for Mead.*

To every four Quarts of soft Water, add one of Honey, then to be boiled until reduced one fourth, to be carefully skimmed during the boiling, then to be put into a Tub to stand until Blood warm, when it must be turned into a Brandy Cask, and stopped, first putting in a Quart of Brandy to every ten Quarts of Mead, it will be ready for bottling in six Months.

*To make Montiviasco, or Valencia Wine.*

Take a Gallon of the best Brandy, in which steep the Rinds of eighteen Lemons pared very thin, for forty eight Hours, then to be poured into a large Earthen Pan, when you are to add five Quarts of Water, three Pounds and a half of the best brown Sugar, to be stirred until the Sugar is dissolved. The Lemons that you have peeled you are to cut and scoop into it; you are also to add three Quarts of new Milk scalding hot, but not to come to a Boil, and two large Nutmegs grated. Let the whole stand an Hour at least, when it is to be run through a Flannel-bag.

*Drogheda*



*Drogheda Usquebagh.*

To every Gallon of old Brandy, put one Ounce of Anniseed, half an Ounce of sweet Fennel-seed, one of green Liquorice, a Dram of Coriander-seed, one Pound of the Raisins of the Sun stoned, half a Pound of Figs slit, two Drams of Cloves, one of Mace; infuse these in the Brandy for nine Days, then to be strained off, in which you must put an Ounce of *English* Saffron, to infuse for one or two Days, to be first inclosed in a Piece of Muslin, when it will be fit for Use.

*To make Cherry Brandy.*

The general Rule is to half fill the Cask with black Cherries, clean picked, then to near fill it with Brandy or Whiskey of about Proof, to stand for three Weeks or a Month, then to be drawn off; when you may pour on the Cherries about two Thirds or one half more Spirits, and this for some Time longer than the first, which is also to be drawn off, when you are to press the Cherries, in order to recover the Spirits they had absorbed; the whole may then be mixed together, or kept separate, as it may please, and where Spices are liked, add to every twenty Gallons of Cherry Brandy, an Ounce of Cinnamon, and another of Cloves, with two or three Pounds of Sugar.

*Rasberries* or *Black Currants* may be used in the same Manner, but they are to have an Addition of Sugar.



## C H A P. XVII.

*Observations on GARDEN-STUFF, and FRUIT.*

**T**HE Art of preserving Garden Stuff, is to keep it in a dry Place, as Damp will not only occasion them to mould, but will take off their Flavour, and is no less prejudicial to all Kinds of bottled Fruit, as it makes them ferment; the best Direction that can be given is to keep them as dry as possible, but not with any Degree of Heat, and when you boil any Thing dried, have Plenty of Water, and follow strictly the Directions of your Receipts.

*To keep Walnuts and Lemons all the Year.*

Take a large Jar, in which lay a Layer of Sea-sand, then a Layer of Walnuts, then Sand, then Nuts, and so on until the Jar is full; be careful that they are properly separated with the Sand. Before you use them, lay them in warm Water for an Hour, shifting the Water as it cools, then rub them dry, and they will peel well, and eat sweet. Lemon will keep in this Way better than in any other.

*To keep Lemons and Pears.*

Be careful that your Fruit is quite sound, then pierce the hard Nib, with a Piece of fine Twine; whose Ends tie together, to be hung on an Hook in a dry airy Place, and clear of any Thing; after the same Manner you may preserve Pears by tying them by the Stalk.

*To keep Plumbs and Damsons, &c. for Tarts.*

Gather your Fruit when full grown, and just as they are beginning to ripen. Pick out the largest, and save about two thirds of them, to the other third put as much Water as will cover them. Let them boil, skim them, and when very soft, strain them through a coarse Hair-sieve; and to every Quart of this Liquor, put a Pound and half of Sugar, boil and skim it very well; then pour it on your Fruit, just give them a Scald, take  
them



them off the Fire, and when cold, put them into Bottles with wide Mouths, pour your Syrup on them, then lay a Piece of white Paper over them, and cover them with Oil or rendered Suet. Be careful to take off the Oil when designed for Use, and only to fill such Bottles as may be emptied at once.

*To keep Green Peas:*

Gather your Peas in the Afternoon on a dry Day, and when shelled, put them into dry Bottles, to be corked close, and covered with a Bladder, and kept in a cool dry Place.

*To keep French Beans, with Directions for dressing them.*

Let your Beans be gathered quite dry, and not too old, then lay a Layer of Salt in an Earthen Jar, then another of Beans, and so proceed until you have filled your Jar, but let the Salt be the last; tie a Piece of Leather over them, and lay a Flag on the Top, to be kept in a dry Cellar; before you use any, wash them very clean, and let them lie in soft Water twenty-four Hours, often shifting the Water, to be boiled without any Salt in the Water. The best Way of dressing them is, with the white Heart of a small Cabbage, so that as soon as they are drained, chop the Cabbage, and put both into a Saucepan, with a Piece of Butter, not bigger than an Egg, rolled in Flour; shake in a little Pepper, with a Naggin of good Gravy, let them stew ten Minutes, then send them up for a Side Dish.

*To keep Mushrooms to eat almost equal to fresh Ones.*

Wash your large Buttons as you do for stewing, to be laid on Sieves, with the Stalk upwards, throw over them some Salt to discharge the Water, when they are drained, set them in a cool Oven in a Pot, for an Hour, then to be laid out to cool and drain, boil up their Liquor until half consumed, with a Blade or two of Mace, then put your Mushrooms into a clean well dried Jar, and as soon as the Liquor is cold, pour it on your Mushrooms, which you are to cover with rendered Suet, cover the Jar with a Bladder, to be set in a dry Closet, and they will keep moist the whole



Winter.—Such as you take out for Use must have boiling Milk poured over them, and to stand an Hour, when they are to be stewed in the Milk a Quarter of an Hour, which must be thickened with Flour, and a good Piece of Butter, which you must be careful does not oil; then add the Yolks of two Eggs, beaten up with a little Cream, but observe it is not to boil after the Eggs are in; when you have laid untoasted Sippets round the Inside of the Dish, pour in the Mushrooms; they will eat little inferior to fresh gathered Mushrooms, if they should have lost any Part of their Flavour, add a little of the Liquor, which is very valuable, and where there are Plenty of Mushrooms, I would recommend a Quantity of it to be made, as its most useful and necessary in many made Dishes and Hashes.

*To dry Artichoke Bottoms.*

Twist off the Artichokes from the Stalks, just before they come to their full Growth, which will free the Bottoms of the Strings, boil them so that the Leaves will easily part from them, then manage them for drying as you do Mushrooms; as soon as they are sufficiently dry, they will be transparent; keep them in Paper Bags, hung in a dry Place; when you make use of any, let them be laid in warm Water, which is to be often shifted, and the last Water is to be boiling hot; they will eat as well as if newly gathered, and will answer extremely well for savory Pies, after they have been soaked in warm Water.

*To bottle Damsons.*

Gather your Damsons just as they have turned Colour, put them into wide-mouthed Bottles, to be corked up, and to stand a Fortnight, when they are to be examined, and such as you perceive to mould or Spot, are to be left out, and the others corked up, the Bottles are to be set in Sand, when they will keep until Spring.

*To keep your large green Gooseberries till Christmas.*

Gather your Fruit on a dry Day, have ready your Bottles well cleaned and dry, fill and cork them, set them to their Necks in a Kettle of Water, to boil slowly



slowly until your Gooseberries are coddled; then have ready some Rosin melted in a Pipkin, in which dip the Necks of the Bottles, to exclude all Air, keep them in a cool dry Place, they will bake as red as a Cherry. You may keep them without scalding, but then their Skins will not be so tender, nor will the Fruit bake so well.

*To bottle Cranberries.*

Get your Cranberries when they are quite dry, and as they begin to ripen, but not in the least bruised, put them into dry Bottles, cork them up close, and keep them in a cool dry Place.—To boil them up with Sugar as you do Raspberries, is a good Way of keeping them, particularly when they are quite ripe. Some keep them in a Brine of Salt and Water.

*To keep Grapes.*

Cut your Bunches of Grapes with a Joint of the Vine to them, hang them up in a dry Room so that the Bunches do not touch one another, and that the Air passes freely between them, or they will grow mouldy, and rot; they will keep until the latter end of January.

*N. B.* The Frontinac Grape is the best.

Your larger Fruits necessary for the Kitchen, viz. *Pears* and *Apples*, are best preserved in your large wicker square Baskets, or broad Casks, having Straw laid between each Layer of Fruit, and the more the Fruit are separated one from the other with the Straw, the better; when they are packing wipe them, and be careful not any bruised Fruit is put among them, as they soon decay, and their Moisture rots the others; some Sorts are greatly improved by their being laid in Heaps, to ferment before they are packed, but be careful to wipe them dry before they are laid in the Straw. Your most valuable Sorts, such as you would preserve for Deserts, had best be placed in well glazed Crocks, in Layers with Straw, observing the same Attention just recommended, and never to use Hay as it soon heats and corrupts. A most general Preservative is to keep them as much as possible from the Air, and in a temperate Place.



## C H A P. XVIII.

*Observations on DISTILLING.*

**I**F your Still be a Limbeck, when you set it on, fill the Top with cold Water, make a little Paste of Flour and Water, to close the Bottom of your Still, which must be done very carefully, taking great Care that your Fire is not too hot to occasion it to boil over, as that would weaken the Strength of your Water; you must frequently change the Water in the Top of your Still, and never suffer it to be scalding hot, when your Still will drop gradually off; if you use a hot Still, when you put on the Top, dip a Cloth in white Lead and Oil, and lay it carefully over the Edges of your Still, and a coarse wet Cloth over the Top; it requires but little Fire under it, which you must take Care to keep very clear; when your Cloth is dry, dip it in cold Water, and lay it on again; but should your Still be very hot, wet another Cloth, and lay it round the very Top, to keep it of a moderate Heat, so that your Water will be cold when it comes off.—  
If you use a Worm Still, keep your Water in the Tub full to the Top, and change the Water often, to prevent it from growing hot; observe to let all Simple Waters stand two or three Days after you work them, to let off the fiery Taste of the Still.

*To distill Surfeit Water*

Take two Handfuls of Spearmint, one of Balm, the same of Wormwood, and one of Angelico, one of Marygold Flowers, the same of Meadow-sweet, and John's Wort, with two Sprigs of Rue; these are to be cut into small Lengths, to be distilled in a cold Still, with a slow Fire; always keep a wet Cloth over the Top of your Still, to prevent the Liquor from boiling over, the next Day bottle it, cork it well, and keep it for Use.



*To distill Pepper-Mint Water.*

Gather your Pepper-Mint when it is full grown, and before it seeds, cut it into short Lengths, with which fill your Still, and when filled half full of Water, make a good Fire under it; as soon as it is near boiling, and the Still begins to drop, should your Fire be too hot, draw a little out, as you may see necessary to keep it from boiling over, otherwise your Water will be muddy, but the slower your Still drops, the Water will be the clearer and stronger, but do not draw it too close; let your Water stand for three or four Days in open Jars, to let off the Fire of the Still, then bottle it, and cork it well, and it will keep a long Time.

*To distill Elder-Flower Water.*

Gather your Flowers when they are in full Bloom, pick off the Blossoms, and to every Peck put one Quart of Water, to steep in all Night; draw them off in a cold Still, and take Care that your Water comes off cold, when it will be very clear, draw it no longer than your Liquor is good, then put it into Bottles, and in two or three Days cork it, and it will keep a Year.—It makes an excellent Wash for the Skin.

*To distill Rose Water.*

Gather the Red Roses when they are dry and full blown, pick off the Leaves, and to every Peck put one Quart of Water, put them into a cold Still, and make a slow Fire under it, the slower you distill them the better, then bottle it, to be corked in two or three Days.

*N. B.* You may distill Bean-Flowers the same Way.

*To distill Penny-Royal Water.*

Gather your Penny-Royal when it is full grown, and before it is in Blossom, then fill the cold Still with it, to be half filled with Water, to be managed as you did the Roses, observing to strip the Stalks.

*To distill Spirits of Wine.*

Take the Bottoms of strong Beer, or any Kind of Wine, put them into a hot Still about three Parts full, keep a very slow Fire under it, and take



great Care it is but moderate, otherwise it will boil over, for the Body is so strong, that it will rise to the Top of the Still; the slower you distill it, the stronger it will be, put it into an Earthen Pot until you have done distilling, then clean out your Still, and put in the Spirit again, and distill it as slow as before, and make it so strong as to burn in your Lamp, then bottle it, and cork it well.

*To make Orange Juice to keep.*

Squeeze your Oranges into a Pan, then strain them through a very coarse Sieve, after that through a very fine one; measure your Juice, and to every Pint put a Pound of fine Loaf Sugar, cover it, to stand all Night, then take off the Scum, stir it well in the Pan, bottle it in Pint Bottles, putting to each a Spoonful of Brandy; when corked, to have Leather tied over the Corks, but if intended to be kept any Time, let a little sweet Oil be put into the Neck of each Bottle, (which must be taken off with Cotton before the Juice is poured out,) to be kept in a dry Place, and it will keep for two Years. The Pulp that remains in your fine Sieve will make Marmalade.

*To make Milk Punch.*

Take twenty Quarts of Brandy, thirty Seville Oranges, and twenty-six Lemons, peel the Rinds of the Oranges thin, and infuse them in the Brandy for twenty-four Hours, then strain the Brandy from the Rinds; boil thirty Quarts of good Water, with twelve Pounds of Lump or Single refined Sugar, until it is dissolved; when the Water is cold, add the Juice of the Oranges and Lemons with the Brandy, then put the whole into a Cask, with one Quart of New Milk, mix them well together, and stop it close. It will be fine in six Weeks; bottle it, and it will keep many Years.

*N. B.* You may make it of good Whiskey.

*Directions for making Raisin Wine.*

Your Fruits must be good, fresh, and cleared of all the Stalks and decayed Raisins; to every six Pounds of Fruit add a Gallon of raw soft Water, put them into one or more large earthen Jars, where they are to infuse for fourteen Days, stirring them  
four



four Times a Day. At the Expiration of that Time, the Liquor is to be drawn off; then let the Fruit be put into a Hair Bag, to be well pressed, and as soon as you add this Liquor to the rest, put it into your Cask, laying a Piece of whited brown Paper over the Bung-hole; but as soon as a Head rises, take off the Paper, when it will work to a perfect Barm, and as soon as the Head falls and the working subsides, lay the Bung lightly in, or a Piece of soft Leather on the Hole, until the hissing is over; then bung and stop it close, and cover the Bung with Clay, so as to exclude all Air. Let it stand a Year at least, before you bottle it; to every ten Gallons put the Whites and Shells of ten Eggs to fine it. Should you discover any hissing Noise after you have stopped the Cask, be careful to raise the vent Peg, and as soon as the hissing is over, put it down again, which will be in about a Quarter of an Hour.

To make a second light Wine, put half the Quantity of Water to the Raisins, to be managed as above, which make a well-flavoured Drink.

*Directions for making ten Gallons of Red or White Currant Wine.*

Let sixteen Pounds of full ripe red Currants, good Weight, be mashed with the Stalks; put to them sixteen Quarts of boiled soft Water when cold; these are to be put into a well-sweetened Vessel, to lie for forty-eight Hours, and in that Time to be stirred three or four Times, when the Liquor is to be run through a Hair-Sieve, to every Gallon of which add three Pounds of the best *Jamaica* Sugar, to stand two Days to work; then let your Vessel be filled, and when it has worked a Week, let a Quarter of a Pound of the Lean of the best Bacon be cut into small Pieces, and run on a String, this is to be suspended in the Cask, when the Vessel is stopping up, to remain until the *April* following, when your Wine will be fit for bottling, not contracting the least ill Flavour from the Bacon, which will have absorbed the sharp Spirit.



*White Currant Shrub.*

To a Quart of white Currant Juice be run through a Flannel Bag, add to it two Quarts of Rum or Brandy, with half a Pound of Loaf Sugar, shake them well together frequently for three Days, then to be racked off and bottled for Use.

*To make very fine Shrub.*

To a Gallon of Rum or Brandy add a Quart of Orange Juice, and a Pound and Half of Loaf Sugar; let some Peelings of Oranges be steeped in the Spirit some Time, with a little candied Angelico or Citron; when these are put together, they are to stand for a Fortnight, and to be stirred every Day, then to be drawn off.

*An excellent Ratafia for Puddings.*

As soon as the white Thorn Blossoms are perfected, and before they expand too much or begin to decline, let them be gathered, and put into some Whiskey or Brandy, somewhat under Proof, for the better extracting the Essence of the Flowers, and to be infused in it, till by your Taste, you find the Spirit of a fine Bitter.

*To make Mead.*

To every Quart of Honey add four of Water, to be gently boiled and scummed until clear, and that as it rises, and as soon as clear put in some Orange Rinds fresh or dried, to boil an Hour; they add to its Colour and Flavour, and assists in taking off the too great Sweetness this Liquor sometimes contracts. When cold it is to be tunned, but not stopped close until you perceive the Fermentation is over, which you will find by the Stillness of the Liquor, and not any Froth rising, therefore for a few Days lay over the Bung-hole a Piece of double whited-brown Paper, to be pressed lightly down with the Bung, for the greater Readiness of examining the Cask.

*Directions for making the India Pickle. Useful for all Families.*

Let a Pound of Ginger lie in Salt and Water a Night, then to be scraped and cut into thin Slices, to lie in dry Salt for two Days. Then take a Pound of Garlick,



Garlick, peel and salt it, to lie for two Days, then to be washed and salted, to lie for two Days more, and then to be laid on a Sieve to dry in the Sun or before a Fire; then you are to provide two Gallons of Vinegar, to which put an Ounce of Turmerick, a Quarter of a Pound of the best Flour of Mustard; in this you are to put the Garlick and Ginger, with two Ounces of long Pepper. You are now to prepare your Pickles according to the Season, in the following Manner: Cabbages (the white) are to be cut into Quarters, salt them to lie for two Days, then squeeze the Water from them; they are then to be dried in the Sun or before the Fire, so proceed with Cellery, Radishes, *French Beans*, Cucumbers, Melons, Apples, Oranges, Lemons, and any of the Stone Fruits; Asparagus must have a Scald in Salt and Water, and then to be dried; Onions and Garlick to be prepared in the Manner of the other Things; and when you make Use of Cauliflowers let a Part of the Stock be taken with the Flowering Part: The whole is to be kept in a well-glazed Crock, and as soon as your Vinegar decreases you must renew it. It is recommended to keep Plenty of the Stock, as not any Thing gives a higher Flavour to made Dishes, Hashes, Fish-Gravies, or any made Sauces and Gravies: Not any Walnut Liquor or Catchup can exceed it for this Purpose, and it is to many Palates more pleasing than either of them, having a less Compound of Spices.

*Directions for making Barm or Yeast that will be ever in Readiness, is never Bitter, always of one Strength; in Cheapness cannot be exceeded, and for Use equal to any.*

Let two Quarts of Water, and four Ounces of Flour be mixed to the Consistence of Gruel, to be boiled for half an Hour, and sweetened with three Ounces of the best brown Sugar; when almost cold, pour it on four Spoonfuls of Ale Barm in a large Crock or Jar, that it may have room to ferment, then to be well stirred and placed near the Fire for a Day to ferment, when the thin Liquor that rises to the Top is to be poured off, and the Remainder



to be well stirred and covered for Use, and in order to free it of any Foulness, let it run through a Sieve. When your Stock is to be renewed, proceed as just directed, but you must have in reserve more than four Spoonfuls, as this Composition is not so strong as the common Yeast, which generally takes ten Waters; but a greater Proportion of this Yeast must be added to the Water to renew your Stock. This Yeast as well as the common will sour, according to the State of the Weather, it is therefore to be kept in a cool Cellar, or suspended in a Well. One great Advantage of this Composition is, that it is always of the same Strength, so that after a little Practice, you will never be at a Loss how to use it.

*Directions for making the Common Brown-Bread.*

The Bran and fine Flour being sifted from the Meal in such Proportion as you chuse, a fourth Part of the Meal must be made up something thinner than Dough, with the above Composition mixed with Water, which is to be used warm, and in Winter warmer than in Summer, your Dough is then to be covered with Meal to lie in the Trough, and covered with a Woollen Cloth for six or seven Hours, when the Remainder of the Meal is to be made into Dough with the Mixture, and the Addition of Salt, this with the first called Sponge, is to be kneaded well together in the Trough; when you may proceed to make your Bread in the usual Manner.

*Directions for making Leaven.*

Having separated your Meal as directed in the other Recipe, take one Bushel of the middling or coarse Flour, two Quarts of fine Rye Flour, with a Pint of fine Oatmeal; knead these together with warm Water, Ale Yeast and some Salts, let this Dough lie a proper Time to rise, then knead it again, and form it into Loaves, &c.——This first Baking will be good Bread, but not so good as that you next make, as its only a Preparation for it. Of this Dough you are to keep a Lump as large as your two Fists, formed into a Ball, which is to be kept in a Box sufficiently roomy, as the Dough is to be inclosed in dry Salt; you are then to close the Box, and place it near the Fire to ferment,



ferment; in a Fortnight it will be ready for Use; you are to make a Reserve of this Dough for to renew your Stock.

*Directions for making Leaven Bread.*

You are to put into your kneading Trough, the Quantity of Wheat and Rye Flour, with the Oatmeal, as already directed, mixing them with your Hands, and leaving a Hollow in the Middle; then take your Lump of Leaven, and break it into warm Water, to the Consistence of Grewel, which is to be poured into the Hollow of the Flour while warm, and covered with a dry Cloth; to be placed within the Air of the Fire; but when made in Winter, must stand from Night until Morning; in warm Weather a few Hours will be sufficient; then knead it into Dough, which will require double the Time given to Yeast Dough, and must remain covered until it rises well, and again kneaded before it is formed into Loaves; which are to be soaked longer in the Oven than Yeast Bread.

*N. B.* This Bread is far from being disagreeable, it will keep moist a Week in a dry Place; the Rye Flour and the Oatmeal is not to be omitted, as they greatly assist in the Fermentation, and are otherwise a great Improver of this Bread, which has always the Preference of any other, by those that are used to it.

*To make French Manchins.*

Take a Quart of the finest Flour, which you are to mix with the Whites of two Eggs; well beaten with a little New Milk, a Spoonful of Barm, and the Size of an Egg of fresh Butter melted. These are to be well kneaded together until pretty tough, then to be covered to lie for a while to rise; when you are to divide your Dough in Pieces, the Size of a Duck Egg, flouring your Table, and when you have rolled them in Flour, put them in Custard Cups or Patties, and when they have risen a little, bake them in a quick Oven.

*To make Gofers.*

To one Pound of the finest Flour, add one of Butter, to be worked in, with which mix a Quart of Milk, eight Eggs well beaten, with a Tea Cup full of fresh Barm,



Barm, to be laid near the Fire to rise, they are baked in a Mould, and are very pretty for Tea.

*Some necessary Directions in respect to brewing Malt Liquor, for a Family.*

My Instructions I shall introduce with Directions for the Choice of the *Malt*, *Hops*, and *Water*. The first is to have the Preference for the Sweetness of the Smell, mellow Taste, fullness of Flour, round Body, with a thin Skim. The other, that of a bright green Colour, sweet Smell, with a Claminess when rubbed between the Hands. The *Water*, that from a River, provided it is soft, and has been exposed to the Sun and Air for some Time, is the best.

*To prepare the Vessels.*—The Day before Brewing, boil a Copper of Water, to scald your Vessels, throwing into each a little Malt-Dust, as it will contribute to sweeten them, as well as to stop their Leaks. Should your Casks be no more than a little musty, an Handful of bruised Pepper boiled in the Water, will recover them; but should they be very foul, you had better have the Assistance of a Cooper; but lest one should not be conveniently had, use the following Means to recover them. For a Barrel, take about three Pounds of Stone Lime, with six Gallons of cold Water, to be bunged up and well shaken for some Time, to be afterwards well scalded: Or, let a Piece of Linen be dipped in Brimstone, to be burnt in the Barrel, confining the Sulphur as much as possible, for it must have some Air, otherwise it will not burn; to be afterwards scalded. Should your Brewing Vessels have contracted an ill Smell, &c. scrub them well with a Broom and Water impregnated with unslack-ed Lime, and that while the Lime is fermenting; when this is poured off, use some fresh Water, with Bay or common Salt, to stand a Day or two in the Vessels, which are to be well scalded before you use them, using the Malt Dust as before directed.

*To keep the Vessels sweet.*—Let them be filled once a Month with Water, to stand three Days, and then to be poured off; and to preserve your Barrels, you have



have no more to do, than to stop them close as soon as your Drink is out, when they will require no other Preparation than scalding. The same Care will keep Wine-Casks sweet.

*Mashing or taking your Liquor.*—Your Water coming to a Boil in your Copper, which you may forward, by strewing it over with an Handful or two of Malt or Bran, which as soon as it breaks or curls, your Water is sufficiently boiled, for it should have no more than one Wallop; so let it be immediately put into a Vessel to cool, and as soon as the Steam has subsided, so that you can see your Face clearly in the Water, or, that you may suddenly dip in your Finger without being scalded, it is then ready for mashing with; you are then to put the greater Part of your Malt into a Vessel, upon which gently pour the Water, stirring the Malt all the Time, until you have brought it to a pretty thin Consistence and free of Lumps, it is then to be put into the Mashing Tub, where you are to put in the Remainder, gradually strewing it over the other, and at the same Time gently pouring over it the Remainder of the Water, and before you cover it (which it must be) first strew over a Bushel of dry Malt reserved for the Purpose, and then to stand for two or three Hours, according as you would have your first Drink strong, when you are to let it run off on half a Pound of Hops, to preserve it from *Foxing*; to be returned once or twice, as you would have it in Strength; but when another Drink is intended, to return it once, will be sufficient.—As the Directions I have given, are for one Barrel of Ale, and two of Small-Beer, from six Bushels of Malt, and two Pounds of Hops, your Quantity of Water for the first running of the Kieve, must be forty Gallons, which in the Boiling will be reduced to thirty-six. You are to have ready for your small Drink, a Copper of Water boiled, against the Time of letting off your first Mashing; to be poured on the Grains, which are to be mashed up, and well stirred, then to be covered for two Hours. Your first Wort, is now to be boiled with the Remainder of the two Pounds of Hops, or what Quantity you



you please (as your Drink is for keeping) for an Hour, or until you find it breaks or curdles, which you will perceive, by pouring a little into a Pewter Dish; when the Wort makes that Appearance, let it boil no longer, otherwise the volatile Parts will fly off, and the Wort become insipid, gluttinous, and much injured in its Spirit: As it runs into your Coolers, let it pass through a Sieve or Hair-bag to receive the Hops: This being done, fill your Copper and renew your Fire, to make ready the Water for the third and last mashing, and while the Water is coming to boil, let off your second Wort upon an Handful of Hops into the Underback, as before, and should it not be sufficient to fill your Copper, run off a few Bowls more for the Purpose: You are now to lade on the Water for the third Mashing, to stand for two Hours, first stirring it well. The Copper is now to be charged with the second Wort, to boil for an Hour on the same Hops. Your first Wort by this Time, will be ready to be shifted into your working Tub, which will make Room for your second Wort, then empty your Boiler of the Guile of the second Running to make ready for the third and last Running, which as soon as boiled and sufficiently cool, is to be put to the second, or they may be worked separately.—When you would brew your Ale of a stronger Body, than that I have just directed, you must let the Wort go off by a very small Thread, and as soon as a Pail is full, to return it to the Mash-Tub, and so to continue for an Hour, then to proceed as just directed.


*Care of the Fire.*—Be careful to observe that while you are emptying and filling your Copper, that a proper Care is taken of the Fire, lest any Thing in the Process should be burnt.

*Working the Liquor.*—The Preparation for this depends much on the State of the Weather, for when it is warm, your Wort must be as cool as you can have it, so that it will work; and when the Weather is cold, your Wort must be *milk warm*: In order to set it a working, you must put a little sweet Barm in your Bowl, to which add a little warm Wort; when these are mixed, let the Bowl float in the working Tub, when



when the Fermentation will be soon communicated to the whole, which is then to be well rouzed with the Bowl, or some other Convenience; but be careful that it is well stirred, and this to be repeated four Times a Day, or oftener, for two Days at least in Summer; and in Winter a greater Length of Time; but of this you are to judge from the State of your Drink; be careful of this, as on the well working of your Drink depends most of its Excellencies, and as it is attended with a Variety of Circumstances, not any Thing but Practice can be your perfect Instructor: Sometimes your Drink will be sufficiently worked in two Days, at another Time not in three or four, according to the State of the Weather; but should you perceive it to work too violently, it is to be taken down, by cooling some of the Liquor and returning it; and on the contrary, should the Operation go on too slowly, you are to quicken it, by filling a Jar with hot Water, and when corked to be put into the Tub.

*When worked sufficiently.*—As soon as the Head begins to fall, the Blobs to indent, and the Barm to clog to the Sides of the Vessel, it is then judged to have done working, and to be ready for tuning; you are now with your Bowl to take off the Barm, and put your Liquor into your Vessel, raising the Sediment as little as possible; but if the Liquor is intended for keeping, you need not be so careful, as this Drink will require the Grounds to feed on.

*Stopping the Drink.*—This is to be observed with Attention; when first tunned, the Fermentation will be violent and the Discharge great, but as this subsides, you are to close your Vessel, first by laying on a double of whited-brown Paper, pressing it on the Barm on the Cask, then to have the Bung laid on, and as soon as you find that not any Froth oozes from under the Paper, it is then to be bunged down and clayed. This Attention is very necessary, for should you lay the Bung-hole open, when the Cask has done working, the Drink will flatten and die.— Observe when you draw your Drink, and raise the vent Peg, to put it down before you turn the Cock.

*Fining the Drink.*—This is best done by a Preparation



ration of Iſinglaſs, which is firſt to be beaten with a Mallet, and then to be laid for two or three Days in a Pail, with a Gallon of the Liquor to ſoften; then to be whiſked up, and put to the Drink, with which it is to be well ſtirred, leaving a Piece of Paper on the Bung-hole, and as ſoon as the Fermentation is over, to be bunged up; in a few Days it will be fit for Uſe.—Some make an Addition of the Whites of twelve Eggs with the Shells.

*The beſt Season for Brewing.*—This is ſome Time before *Chriſtmas*, for then your Malt is in high Perfection, and four Pounds of Hops will be of more Service, than five at another Time. Obſerve as you approach to the warm Weather, to uſe your Hops in greater Plenty, for the better preſerving of the Drink, aſſiſted with a moſt attentive *Cleanlineſs* through the whole Proceſs.

*A Collection of Receipts which came too late to be inſerted under their proper Heads.*

*Directions for making White Soup.*

Boil a Knuckle of Veal and a Fowl, with a little Mace, two Onions, a little Pepper and Salt, to a ſtrong Jelly, then ſtrain it and ſcum off all the Fat, have ready the Yolks of fix Eggs well beaten, put them in gradually, and continue to ſtir them, otherwiſe they will curdle; if you do not like the Eggs, you may put in a large Handful of Vermicelli half an Hour before you take it off the Fire.

*A Green Pea-Soup without Meat.*

In ſhelling your Peaſe, ſeparate the old from the young, in order to boil them ſoft, to run through a Colander, then to the Liquor and what you ſtrained, add ſome whole Pepper, Mint, a little Onion ſhread ſmall, put them in a large Saucepan with near a Pound of Butter, and as they boil up, ſhake in ſome Flour, then add to the Soup a French Roll fryed in Butter; ſeaſon it to your Taſte with Salt and Herbs, when you are to add the young Peaſe, which muſt firſt be half boiled; you may leave out the Flour if you chuſe, and in its Place put in a little Spinage and Cabbage Lettice, cut ſmall, which muſt be both fryed in Butter and well mixed with the Soup.

To



*To make Lobster Patties to garnish Fish.*

Take all the red Seeds and the Meat of a Lobster, with a little Pepper, Salt, and Crumbs of Bread, mix them well with a little Butter, make them up in small Patties, and put them in either rich Batter or thin Paste, fry or bake them, and garnish your Fish with them.

*A Receipt to pot Lobsters, which cost Ten Guineas.*

Take twenty good Lobsters, and when cold pick all the Meat out of the Tails and Claws, (be careful to take out the black Gut in the Tails, which must not be used) beat fine three Quarters of an Ounce of Mace, a small Nutmeg, and four or five Cloves, with Pepper and Salt, season the Meat with it; lay a Layer of Butter into a deep Earthen Pot, then put in the Lobsters, and lay the rest of the Butter over them, (this Quantity of Lobster will take at least four Pounds of Butter to bake them) tie a Paper over the Pot, set them in an Oven, when they are baked tender, take them out, and lay them on a Dish to drain a little, then put them close down in your Potting Pots, but do not break them in small Pieces, but lay them in as whole as you can, only splitting the Tails. When you have filled your Pots as full as you chuse, take a Spoonful or two of the red Butter they were baked in, pour it on the Top, and set it before the Fire to let it melt in, then cool it, and melt a little white Wax in the Remainder of the Butter, and cover them.

*N. B.* Lay a good Quantity of the Shells of the Bodies and Tails of the Lobsters in the baking Pan, to colour the Butter, which are to be taken out before you begin to pot.

*To make Rolled Salmon.*

Take a Side of Salmon, take out the Bone and scale it, strew over the inside Pepper, Salt, Nutmeg, and Mace, a few chopt Oysters, Parsley, and Crumbs of Bread, roll it up tight, put it in a deep Pot, and bake it in a quick Oven, make the common Fish Sauce and pour over it.—Garnish with Fennel, Lemon, and Horse-Radish.

*A good*



*A good Way to stew Fish.*

Mix half a Tumbler of Wine with as much Water as will cover the Fish in the Stew Pan, and put in a little Pepper and Salt, three or four Onions, a Crust of Bread toasted very brown, one Anchovy, a good Lump of Butter, and set them over a gentle Fire, shake the Stew Pan now and then, that it may not burn; just before you serve it up, pour the Gravy into a Saucepan, and thicken it with a little Butter rolled in Flour, a little Catchup and Walnut Pickle beat well together till smooth, then pour it on your Fish, and set it over the Fire to heat, and serve it up hot.

*To stew Oysters, Cockles, and Muscles.*

Open your Fish clean from the Shell, save the Liquor, and let it stand to settle, then strain it through a Hair Sieve, and put to it as much Crumb of Bread as will make it pretty thick, and boil them well together with a good Lump of Butter, before you put in the Fish; Pepper and Salt to your Taste, give them a single Boil, and serve them up.

*N. B.* You may make it a Fish Sauce by adding a Glass of white Wine just before you take it off the Fire, leaving out the Crumb of the Bread.

*To stew Lobsters or Shrimps.*

Let your Lobsters or Shrimps be kept in as large Pieces as you can, boil their Shells in a Pint of Water, with a Blade or two of Mace, and a few whole Pepper-Corns; when all the Strength is extracted from the Shells and Spice, strain it, then put in your Lobsters or Shrimps, and thicken it with Flour and Butter, and give them a Boil, put in a Glass of white Wine, or two Spoonfuls of Vinegar, and serve it up.

*To make a nice Sauce for most Sorts of Fish.*

Take a little Gravy made of either Veal or Mutton, put to it a little of the Water that drains from your Fish, when it is boiled enough, put it in a Saucepan, and put to it a whole Onion, one Anchovy, a Spoonful of Catchup or India Pickle, and a Glass of white Wine, thicken it with a good Lump of Butter rolled



rolled in Flour and a Spoonful of Cream; if you have Oysters, Cockles, or Shrimps, put them in after you take it off the Fire, (but it is very good without) you may use red Wine instead of white, by leaving out the Cream.

*To make Lobster Sauce.*

Boil half a Pint of Water with a little Mace and whole Pepper, until you have extracted the strong Taste of the Spice, then strain it off, melt three Quarters of a Pound of Butter smooth in the Water, cut your Lobster in very small Pieces, stew them tenderly with an Anchovy, and send them up hot.

*To hash a Calve's Head.*

The Head is to be boiled until the Bones will easily come away, when you are to cut it into Pieces no bigger than a large Oyster, to be put down in a Stew-pan with a Quart of good Gravy, half a Pint of white Wine, two Penny worth of Mace, and a large Anchovy, to stew half an Hour; then put in a Pint of scalded Oysters with their Liquor, with some Force-meat Balls, to have a boil, then a Piece of Butter rolled in Flour to thicken the Hash, which is to be laid in a deep Dish, to be garnished with the Brains fried in Batter, Oysters, and Force-meat. Should you choose to send up one half the Head on the Hash, see my Directions in Page 28, &c.

*To make a good Cellery Sauce.*

You are first to be provided with a good Gravy, made of a Piece of Beef, an Onion, a large Anchovy, and a little Mace. This to be made ready the Evening before and strained. Your Cellery is to be boiled in Milk and Water, and as soon as you find it tender, let it be poured into a Colander to drain; then scald your Oysters in their own Liquor, which is to be passed through a Hair Sieve; when these are all prepared put you Cellery to your Gravy, with a Piece of Butter rolled in Flour, a little grated Nutmeg, a Glass of French white Wine, to have a boil; and as soon as Dinner is ready to be served up, put in your Oysters, taking Care that your Sauce is sufficiently warm. In the Place of the Wine, some use the Liquor of the India



India Pickle, and this to your Taste as its very powerful; and when the Sauce is to be white, its to have Cream put to it when you put in your Butter.

*To make Tansey Pancakes.*

Beat up four Eggs and put to them half a Pint of Cream, four Spoonfuls of Flour, and two of fine Sugar, beat them a Quarter of an Hour, then put in one Spoonful of the Juice of Tansey, and two of the Juice of Spinach, with a little grated Nutmeg, beat all well together and fry them in fresh Butter: Garnish with Quarters of Sevill Oranges, and grate double refined Sugar over them, send them up hot.

*To make a Pink-coloured Pancake.*

Boil a large Beet Root tender, and beat it fine in a Marble Mortar, then add the Yolks of four Eggs, two Spoonfuls of Flour, three Spoonfuls of good Cream, sweeten it to your Taste, then grate in half a Nutmeg, and put in a Glass of Brandy; beat them all together half an Hour, fry them in Butter, and garnish with green Sweetmeats, preserved Apricots, or green Sprigs of Myrtle.—It is a pretty Corner Dish for either Dinner or Supper.

*A baked Almond Pudding.*

Boil the Skins of two Lemons very tender, beat them very fine, and half a Pound of Almonds in Rose Water, let a Pound of Sugar be sifted; then melt half a Pound of Butter, to stand till quite Cold; then beat up the Yolks of eight Eggs, and the Whites of four, mix and beat all together with a little Orange Flower Water, and bake it in a brisk Oven.

*A baked Apple Pudding.*

Half a Pound of Apples well boiled and pounded, half a Pound of Butter beaten to a Cream, to be mixed with the Apples before they are cold, and six Eggs with the Whites well beaten and strained, half a Pound of Sugar pounded and sifted, the Rinds of two Lemons well boiled and beaten; shift the Peel into clean Water twice in the boiling, put a thin Crust in the Bottom and round the Rim of your Dish. Half an Hour will bake it.

*A boiled*



*A boiled Bread Pudding.*

Take the inside of a Penny Loaf, grate it fine, add to it two Ounces of Butter, take a Pint and a half of Milk, with a Stick of Cinnamon, boil it and pour it over the Bread, and cover it close till it is cold, then take six Eggs beaten up very well with Rose Water, mix them all well together, sweeten to your Taste, and boil it one Hour.

*A Hanover Cake or Pudding.*

Let half a Pound of Almonds be blanched and laid in Water, to preserve their Colour, half a Pound of fine Sugar pounded and sifted, fifteen Eggs, (leaving out half the Whites,) the Rind of a Lemon grated very fine; you are then to take your Almonds and beat them by degrees, putting in no more than a Tea Cup full of Rose Water at a Time, adding in the same Manner your Sugar until they are all used, which you are then to put it into an earthen Pan with the Eggs; beat them well together. Half an Hour will bake it; it must be of a light Brown.

*A Plain Pudding.*

Beat the Yolks and Whites of three Eggs, with two large Spoonfuls of Flour, a little Salt, and half a Pint of good Milk or Cream, make it of the thickness of Pancake Batter, then beat all very well together. Half an Hour will boil it.

*A Quaking Pudding.*

Take a Pint of good Cream, the Yolks of ten Eggs and six Whites, beat them very well, and run them through a fine Sieve; then take two heaped Spoonfuls of Flour, and a Spoonful or two of Cream, beat it with the Flour till it be smooth, then mix all together, and tie it close in a wooden or China Bowl well rubbed with Butter and dredged with Flour, the Water must boil when you put in the Pudding. Boil it no longer than three Quarters of an Hour, otherwise it will turn to Whey: Serve it up with Wince Sauce in a Boat.

*A fine Tansey Pudding.*

Let half a Pound of Naple's Biscuits be boiled in a Quart of Cream, with a Stick of Cinnamon, half a Nutmeg,



Nutmeg, twelve Eggs, using but half the Whites, to be well beaten in a wooden Bowl, (which should be always used for beating up of Eggs) half a Pound of double refined Sugar sifted, one large Spoonful of the Juice of Tansey, (but this to your Taste) to be greened with the Juice of Spinach strained. Half an Hour will bake it; before you send it to Table, stick it over with blanched Almonds, sifting over it some fine Sugar.—This Pudding eats well cold, and may have Paste round the Dish.

*N. B.* Fine white Bread may be used in the Place of the Biscuits, and good Milk for the Cream.

*A fine Rice Pudding.*

Take a Quart of good Milk or Cream, three Pints of which set on the Fire to boil with a Stick of Cinnamon, then let a Quarter of a Pound of ground, or whole well-boiled Rice, be mixed with the remaining half Pint, to be boiled with the rest until it is smooth, stirring in a Piece of Butter of the Size of an Egg. When the Rice is cold, add eight Eggs well beaten, leaving out half the Whites, with a Naggin of Brandy and Sugar to your Taste. You may colour it with Saffron. Half an Hour will bake it. Some put Paste round the Dish.

*To make a Bean Pudding, which is exceeding good.*

When you have boiled a Quart of Beans, let them be blanched and beaten in a Mortar to a Paste, this to be mixed with a Pint of Cream, to which you are to add eight or nine Eggs well beaten, with some Crumbs of Bread; sweeten it to your Palate, with the addition of a little grated Nutmeg, beaten Cinnamon, and some Brandy; if intended to be boiled, blend in it three Spoonfuls of Flour, which are to be left out when to be baked; let a Crust be put round the Rim of your Dish.

*To make an Amulett.*

Let twelve Eggs be well beaten, and have added to them a little grated Nutmeg, with some Parsley, Chives, or Onions, shed fine, a little Salt, or such Herbs as the Season affords, cutting them fine; should you use Mushrooms they are to be first scalded, and Asparagus, (which is very nice,) must have a boil.

Your



Your Mixture is to be done in a Stew-pan, first browning a good Piece of Butter; in the doing it, be careful that your Amulets are done of a fine Brown, and that they are not broke in the frying.

*Some general Observations in respect to making Puddings.*

When Eggs are used, be careful to take out the Strings, and let them be beaten in a wooden Vessel and no other, until they are very smooth, which is too much neglected. To the Eggs you are to add your other Ingredients, but the Flour first, observing to blend them well with the Eggs, before you make it ready for boiling, and to be of a tolerable good Consistence with the Flour and Milk. In Bread and Milk Puddings, the Eggs and other Ingredients are not to be added until the Milk, which has been boiled, has cooled; and observe that you slice your Bread, on which you are to pour your Milk.

In regard to tying them up for boiling, observe to be expeditious; and dip your Cloth in boiling Water, rubbing the inside with a little Butter, to be drudged with Flour; then place your Cloth in a Bowl to receive the Pudding, which you are to tie a little loose to give room to the Pudding to swell. Put it down in boiling Water, and to have sufficient room, now and then turning your Pudding whilst boiling, particularly those made with Fruit.—Observe when you take up your Pudding to set it in a Bowl, then untie your Cloth, and lay your Dish on the Bowl, which is to be turned upside down, when the Cloth may be readily taken off. Be careful not to boil your light Puddings too much, as it turns them to Whey, they are to be boiled in a Bowl. Some give their Puddings a sudden dip in cold Water, to make them part the better from the Cloth.

*To make a Fowl eat tender that has been but just killed.*

As soon as you kill your Fowl, put the Head under its Wing, and have the Bird rolled up in several Doubles of Flannel, to be laid by the Fire for an Hour; the



the Perspiration this occasions, will have the desired Effect.

*To make a tame eat like a wild Duck.*

Let the Duck be killed without discharging any Blood, and as soon as it is dead, pour down its Throat some Claret; then let the Duck be hung up for a few Days. You are to manage him in the dressing, as you would a wild one, and the Difference will not be perceptible.

*To recover Potatoes, or any kind of Garden Stuff, that is affected by Frost.*

Lay them a proper Time in cold Water, which will gradually extract the Nitre or Frosty-Particles, when they will be as fit for use, as if they had not been Frost-bitten.

*To make Cream Cheese.*

To a Quart of Strippings add three half Pints of boiling Water, and as much Runnit as will turn it; you are then to take up the Curd as whole as you can, to be put into a clean Piece of straining Cloth, which is to be laid in a Vat or Hair Sieve, supported on two Pieces of Sticks, to stand for twenty-four Hours, to be turned every Day, and laid in a dry Cloth; as soon as it is pretty firm, to be laid in Flaggers, Nut-leaves, or Nettles to ripen.

*To make one of Cream.*

Take a Cheese-Vat or Hair Sieve, according to the Size you would have your Cheese, in which lay a fine thin Napkin, first wetting it, to be lightly sprinkled with Salt; then fill your Skimmer with your thickest and best soured Cream, and pour it into your Vat or Sieve; let this also have a little sprinkling of Salt, which you are to repeat with every Skimming Dish full of Cream, which are to be in Number as you would choose your Cheese thick or thin; when this is done, draw over it the Corners of your Napkin: Next Day it is to be taken up to have a dry Napkin laid under it, and this to be repeated every Day, until the Whey is drawn off, then to be laid in Nut-leaves, Flaggers, or Nettles to ripen.

I would



I would recommend your Sieve, &c. (which is to rest on two small Sticks) to be no larger than the inside of a China Plate, and not to make these delicate Cheeses too thick, but to have others in Succession.

*To dress Macaroni.*

To make a pretty Side Dish, let four Ounces of Macaroni be boiled until quite tender, then to be laid on a Sieve, and as soon as it is drained, put it into your Tossan with about a Jill of good Cream, and a Lump of Butter rolled in Flour, to boil five Minutes, serve it up in a Water-plate as it soon cools: To add to its Flavour, you may lay over it toasted Parmassent Cheese.

*A Correct LIST of every Thing in Season in every Month of the Year.*

J A N U A R Y.

M E A T.			
Beef	Oysters	Beets	
Mutton	POULTRY.	Parsley	
Veal	Pheasant } Game	Sorrel	
House-Lamb	Partridge }	Chervil	
Pork	Hare	Celery	
Pig	Rabbits	Endive	
	Woodcocks	Lettuces	
F I S H.	Snipes	Cresses	
Carp	Turkeys	Mustard	
Tench	Capons	Rape	
Perch	Pullets	Radishes	
Eels	Fowls	Tarragon	
Craw-fish	Chickens	Mint	
Cod	Tame Pigeons	Cucumbers in }	
Soles	R O O T S.	Hot-houses	
Flounders	Red Cabbage	Thyme, All o-	
Plaice	Savoys	ther Pot-herbs	
Turbot	Colewort	and Garden-	
Scurgeon	Sprouts	herbs	
Whitings	Purple and	Parsnips	
Lobsters	White Brocoli	Carrots	
Crabs	Spinach	Turnips	
Prawns	Cardoons	Potatoes	

T

Scorjonera



Scorjонера  
Skirrets  
Salsifie

To be had,  
though not in  
Season.

Asparagus  
Mushrooms

## F R U I T.

Apples  
Pears  
Nuts

Almonds  
Services  
Medlars  
Grapes

## F E B R U A R Y.

## M E A T.

Beef  
Mutton  
Veal  
House-Lamb  
Pork  
Pig

## F I S H.

Cod  
Soles  
Sturgeon  
Flounders  
Plaice  
Turbot  
Whitings  
Smelts  
Lobsters  
Crabs  
Oysters  
Prawns  
Tench  
Perch  
Carp  
Eels  
Craw-fish

## POULTRY, &amp;c.

Turkeys

Capons  
Pullets  
Fowls  
Chickens  
Pigeons  
Pheasants  
Partridge

Woodcocks

Snipes

Hares

Tame Rabbits

## R O O T S, &amp;c.

Red Cabbage

Savoy

Colewort

Sprouts

Purple and

White Brocoli

Cardoons

Beets

Chervil

Endive

Celery

Chard Beets

Lettuces

Cresses

Mustard

Rape

Radishes

Tarragon

Burnet

Tansey

Thyme, All o-  
ther Pot-herbs  
and Garden-  
herbs

Carrots

Turnips

Parsnips

Potatoes

Onions

Leeks

Shalots

Garlick

Rocombole

Salsifie

Skirret

Scorzoner

## F R U I T.

Pears

Apples

Grapes

## M A R C H.

## M E A T.

Beef  
Mutton  
Veal

House-Lamb

Kid

Pork

Pig

## F I S H.

Carp

Tench

Eels

Mullets



Mulletts	R O O T S, &c.	Lettuces
Soles	Carrots	Chives
Whitings	Turnips	Cresses
Turbot	Parfnips	Mustard
Plaice	Onions	Rape
Flounders	Garlick	Radishes
Lobsters	Shalots	Turnips
Crabs	Colewort	Tarragon
Craw-fish	Borecole	Mint
Prawns	Savoys	Burnet
POULTRY, &c.	Spinach	Thyme, All o-
Turkeys	Brocoli	ther Pot-herbs
Pullets	Cardoons	and Garden-
Capons	Beets	herbs
Chickens	Fennel	F R U I T.
Ducklings	Celery	Pears
Pigeons	Endive	Apples
Tame Rabbits	Tansey	Forced Straw-
	Mushrooms	berries

A P R I L.

M E A T.	Lobsters	Sorrel
Beef	Prawns	Asparagus
Mutton	POULTRY, &c.	Burnet
Veal	Pullets	Tarragon
Kid	Chickens	Radishes
Lamb	Ducklings	Lettuces
Pork	Pigeons	All Sorts of }
Pig	Rabbits	small Sallad }
F I S H.	R O O T S, &c.	Thyme, All o-
Carp	Colewort	ther Pot-herbs
Tench	Sprouts	and Garden-
Trout	Brocoli	herbs
Craw-fish	Spinach	F R U I T.
Salmon	Chervil	Apples
Turbot	Young Onions	Pears
Soles	Celery	
Mulletts	Endive	
Crabs		



## M A Y.

M E A T.		
Beef	Chickens	All Sorts of
Mutton	Green Geese	small Sal- } lad Herbs
Veal	Ducklings	Thyme
Kid	Turkey Poult	All other Pot- } herbs and
Lamb	Rabbits	Garden-herbs } Peas
Pig	Leverets	Asparagus
F I S H.	R O O T S, &c.	Tragopogon
Carp	Early Potatoes	Cucumbers, &c.
Tench	Carrots	F R U I T.
Eels	Turnips	Pears
Trout	Radishes	Apples
Salmon	Early Cabbage	Strawberries
Soles	Cauliflowers	Cherries
Turbot	Artichokes	With Green } Apricots
Maiden Ray	Spinach	Gooseberries
Lobsters	Parsley	And Currants } for Tarts
Crawfish	Sorrel	
Crabs	Purslane	
Prawns	Lettuces	
POULTRY, &c.	Cresses	
Pullets	Mustard	

## J U N E.

M E A T.		
Beef	Mullets	Rabbits
Mutton	Mackerel	R O O T S, &c.
Veal	Maiden Ray	Carrots
Lamb	Smelts	Turnips
Beck Venison	Lobsters	Potatoes
F I S H.		Parsnips
Trout	Crawfish	Radishes
Carp	Prawns	Onions
Tench	POULTRY, &c.	Beans
Pike	Pullets	Pease
Eels	Chickens	Asparagus
Salmon	Green Geese	Kidney Beans
Soles	Ducklings	Artichokes
Turbot	Turkey Poult	Cucumbers
	Plover	Lettuces
	Leverets	Cauliflowers



Cauliflowers	All other Pot-herbs and Garden-herbs	Masculine } Apricots }
Spinach		
Purslane		Apples
Rape	FRUIT.	Pears
Cresses	Cherries	Some Peach
All other small } Sallading	Strawberries	Nectarines
Thyme	Goosberries	Melons
	Currants	Grapes
		Pine Apples

## J U L Y.

M E A T.	Turkey Poults	Lettuces
Beef	Ducks	Cresses
Mutton	Pheasants	All Sorts of } small Sal- }
Veal	Leverets	lad Herbs
Buck Venison	Rabbits	Thyme
F I S H.	ROOTS, &c.	All other Pot-herbs }
Mullets	Carrots	Pease
Mackerel	Turnips	Beans
Herrings	Potatoes	Kidney Beans
Soles	Radishes	FRUIT.
Plaice	Onions	Pears
Flounders	Garlick	Apples
Salmon	Rocomboie	Cherries
Carp	Scorzinera	Peaches
Tench	Salsifie	Nectarines
Pike	Mushrooms	Plumbs
Eels	Cauliflowers	Apricots
Lobsters	Cabbages	Goosberries
Prawns	Sprouts	Strawberries
Crawfish	Artichokes	Rasberries
POULTRY.	Celery	Melons
Bullets	Endive	Pine Apples
Chickens	Finocha	
Pigeons	Chervil	
Green Geese	Sorrel	
Ducklings	Purslane	

## A U G U S T.

M E A T.	Mutton	Buck Venison
Beef	Veal	



## F I S H.

Flounders  
Plaice  
Mulletts  
Mackerel  
Herrings  
Pike  
Carp  
Eels  
Lobsters  
Crawfish  
Prawns  
Oysters  
POULTRY, &c.  
Fowls  
Chickens  
Green Geese  
Turkey Poultts  
Ducklings  
Leverets  
Rabbits  
Pigeons  
Pheasants

## Wild Ducks

Plovers

## R O O T S, &amp;c.

Carrots

Turnips

Potatoes

Radishes

Onions

Garlick

Shallots

Scorzoneræ

Salsifie

Peas

Beans

Kidney Beans

Mushrooms

Artichokes

Cabbage

Cauliflowers

Sprouts

Beets

Celery

Endive

## Finocha

Lettuces

All Sorts of  
small Sallad }

Thyme

All Sorts of  
sweet Herbs }

## F R U I T.

Peach

Nectarines

Plumbs

Cherries

Apples

Pears

Grapes

Figs

Filberts

Mulberries

Strawberries

Goosberries

Currants

Melons

Pine Apples

## S E P T E M B E R.

## M E A T.

Beef

Veal

Mutton

Lamb

Pig

Pork

Buck Venison

## F I S H.

Flounders

Plaice

Soles

Smelts

Salmon

Carp

Tench

Pike

Lobsters

Oysters

POULTRY, &amp;c.

Geese

Turkies

Fowls

Chickens

Ducks

Teals

Pigeons

Larks

Hares

Rabbits

Pheasants

Partridge

## R O O T S, &amp;c.

Carrots

Turnips

Potatoes

Shalots

Onions

Leeks

Garlick

Scorzoneræ

Salsifie

Peas

Beans

Kidney Beans

Mushrooms

Artichokes

Red Cabbage

Cabbages



Cabbages  
Sprouts  
Cauliflowers  
Cardoons  
Endive  
Celery  
Finocha  
Lettuces  
All Sorts of }  
    small Sallads }  
Chervil

Sorrel  
Beets  
Thyme  
All Sorts of }  
    Soup Herbs }  
    F R U I T.  
Peaches  
Plumbs  
Apples  
Pears  
Grapes

Walnuts  
Filberts  
Hazel-nuts  
Medlars  
Quinces  
Currants  
Morello Cherries  
Melons  
Pine Apples

O C T O B E R.

M E A T.

Beef  
Mutton  
Veal  
Pig  
Pork  
Doe Venison

Teal  
Widgeon  
Woodcocks  
Snipes  
Larks  
Hares  
Pheasants

Endive  
Cardoons  
Chervil  
Finocha  
Chardbeets  
Corn Sallad  
Lettuces

F I S H.

Dorees  
Pike  
Carp  
Tench  
Perch  
Salmon Trout

Partridge  
R O O T S, &c.  
Cabbages  
Red Cabbage  
Sprouts  
Cauliflowers  
Artichokes

All Sorts of }  
    young Sal- }  
    lad }

Lobsters  
Cockles  
Muscles  
Oysters

Carrots  
Parsnips  
Turnips  
Potatoes

Thyme  
All Sorts of }  
    Pot-herbs }  
    F R U I T.

POULTRY, &c.  
Geese  
Turkies  
Pigeons  
Fowls  
Chickens  
Rabbits  
Wild Ducks

Skirrets  
Salsifie  
Scorzonera  
Leeks  
Shalots  
Garlick  
Rocombole  
Celery

Peaches  
Grapes  
Figs  
Medlars  
Quinces  
Black and White }  
    Bullace }  
Walnuts  
Filberts  
Hazel-nuts  
Pears  
Apples



## N O V E M B E R.

## M E A T.

Beef  
Mutton  
Veal  
House-Lamb  
Pig  
Pork  
Doe Venison

## F I S H.

Gurnets  
Dorees  
Salmon  
Salmon Trout  
Carp  
Pike  
Tench  
Lobsters  
Oysters  
Cockles  
Muscles  
POULTRY, &c.  
Geese  
Turkies  
Fowls  
Chickens  
Pigeons

Wild Ducks

Teal

Widgeon

Woodcocks

Snipes

Larks

Hares

Rabbits

Partridge

Pheasants

R O O T S, &amp;c.

Red Cabbage

Carrots

Turnips

Parsnips

Potatoes

Skirret

Salsifie

Scorzonera

Onions

Leeks

Shalots

Rocombole

Cabbages

Cauliflowers

Savoys

Sprouts

Colewort

Spinach

Chard Beets

Cardoons

Cresses

Endive

Chervil

Lettuces

All Sorts of

small Salad

Herbs

Thyme

All other Pot

Herbs

F R U I T.

Pears

Apples

Bullace

Chesnuts

Hazel-nuts

Walnuts

Medlars

Grapes

## D E C E M B E R.

## M E A T.

Beef  
Mutton  
Veal  
House-Lamb  
Pig  
Pork  
Doe Venison

## F I S H.

Turbot

Gurnets

Sturgeon

Dorees

Smelts

Cod

Codlings

Soles

Carp

Gudgeon

Eels

Cockles

Muscles

Oysters

POULTRY, &amp;c.

Turkies

Pullets

Pigeons

Capons

Fowls

Chickens

Hares



Hares	Parfnips	Cresses
Rabbits	Turnips	All Sorts of }
Woodcocks	Potatoes	small Sallad }
Snipes	Skirrets	Cardoons
Larks	Scorzonera	Forced Asparagus
Wild Ducks	Salsifie	Thyme
Teal	Leeks	All Sorts of }
Widgeon	Onions	Pot-herbs }
Partridge	Shalots	FRUIT.
Pheasants	Garlick	Apples
ROOTS, &c.	Rocombole	Pears
Red Cabbage	Celery	Medlars
Savoys	Endive	Services
Purple and	Beets	Chefnuts
White Bro-	Spinach	Walnuts
coli	Parsley	Hazel-nuts
Carrots	Lettuces	Grapes



*A New Bill of FARE for each MONTH, disposed in the Order the DISHES are to stand upon the TABLE.*

## J A N U A R Y.

## FIRST COURSE.

Cod's Head.

Scotch Collops.

Petit Patties.

Leg of Lamb.

Soup Santée.

Boiled Chickens.

Plumb Pudding.

Tongue.

Roast Beef.

## SECOND COURSE.

Ragout.

Sturgeon.

Mince Pies.

Sweetbreads.

Jellies.

Larks.

Almond Cheese Cakes.

Lobsters.

Woodcocks.

## THIRD COURSE.

Morrels.

Artichoke Bottoms.

Macaroni.

Custards.

Fruit.

Cut Pastry.

Scollopt Oysters.

Stewed Celery.

Rabbit Fricassee'd.

## FEBRUARY.



F E B R U A R Y.

FIRST COURSE.

Dish of Fish.

Chickens.

Ham.

French Pie.

Pea Soup.

Harrico.

Beef Collops.

Marrow Pudding.

Fillet of Veal.

SECOND COURSE.

Wild Fowls.

Cardoons.

Stewed Pippins.

Scollopt Oysters.

Epergne.

Ragout.

Tartlets.

Artichoke Bottoms.

Hare.

THIRD COURSE.

Asparagus.

Crawfish.

Preserved Cherries.

Pig's Ears.

Wet and Dry  
Sweetmeats.

Lamb Chops  
Larded.

Blanch'd Almonds  
and Raisins.

Prawns.

Ragout.

M A R C H.



## M A R C H.

## FIRST COURSE.

Stewed Carp or Tench.

Chickens.

Lamb's Fry.

Beef Stake Pie.

Soup.

Almond Pudding.

Veal Collops.

Sheep's Tongues.

Chine of Mutton and  
Stewed Celery.

## SECOND COURSE.

A Pullet Larded.

Blancmange.

Lobsters.

Ragou'd Sweetbreads. A Trifle. Fricassee of Rabbits.

Fry'd Scollops.

Stewed Pears.

Tame Pigeons.

## THIRD COURSE.

Ox Palates Shivered.

Tartlets.

Stewed Pippins.

Cardoons.

Jellies.

An Amulet.

Black Caps.

Almond Cheese-  
Cakes.

Coxcombs.

APRIL.



A P R I L.

FIRST COURSE.

Crimp Cod and Fry'd Soals:

Boiled Chickens.

Cutlets.

Pigeon Pie.

Spring Soup.

Beef Tremblong.

Small Pudding.

Tongue.

Loin of Veal.

SECOND COURSE.

Ducklings.

Asparagus.

Black Caps.

Roast Sweetbreads.

Jellies and  
Syllabubs.

Oyster Loaves.

Tansy.

Mushrooms.

Ribs of Lamb.

THIRD COURSE.

Young Pigeons.

An Amulet.

Pistachio Nuts.

Lobsters.

Sweetmeats.

Tarts.

Blanch'd Almonds.

Artichoke Bottoms.

Kid.

M A Y.



M A Y.

## FIRST COURSE.

Baked Salmon.

Rabbits with Onions.

Scotch Collops.

Pigeon Pie raised.

Vermicelli Soup.

Mackerel.

Ragout of Palates.

Pudding.

Saddle of Mutton.

## SECOND COURSE.

White Fricassee of Chickens.

Asparagus.

Cock's Combs.

Gooseberry Tarts.

Epergne.

Custards.

Lamb Cutlets.

Stewed Celery.

Green Goose.

## THIRD COURSE.

Lamb's Sweetbreads.

Stewed Lettuce.

Raspberry Puffs.

Lobsters roasted.

Green Apricots  
pressed.

Buttered Crabs.

Lemon Cakes.

French Beans.

Ragou'd Rabbits.

JUNE.



J U N E.

FIRST COURSE.

Turbot.

Chickens.

Harrico.

Lamb Pie.

Green Pea Soup.

Ham.

Veal Cutlets.

Orange Pudding.

Haunch of Venison.

SECOND COURSE.

Fricassee of Rabbits.

Bread Sauce.

Apricot Puffs.

Lobsters.

Leveret larded.

Fruit.

A young Pheasant.

Tench.

Cherry Tart.

Artichokes.

Turkey Poults.

THIRD COURSE.

Sweetbreads in white Sauce.

Preserved Oranges.

Ratafia Cream.

Trouts.

Gooseberry Tart.

Potted Eels.

Peas.

Savoy Cakes.

Wild Duck.

J U L Y.



J U L Y.

## FIRST COURSE.

Calf's Head Hash.

Breast of Veal  
Ragou'd.

Lemon Pudding.

Venison Pasty.

Herb Soup.

Gooseberry Pie.

Chickens.

Mutton Cutlets.

Roast Goose.

## SECOND COURSE.

Pigeons a la Daube.

Stewed Pease

Apricot Tart.

Sweetbreads.

Fruit.

Artichokes forced.

Custards.

Cucumbers.

Turkey Poult.

## THIRD COURSE.

Fricasee of Rabbits.

Apricots.

Green Codlings and  
Cream.Crawfish  
Ragou'dMorrellia Cherry  
Tart.Buttered Lob-  
sters.

A Tart.

Green Gage Plumbs.

Lamb Secrets.

AUGUST.



AUGUST.

FIRST COURSE.

Stewed Soals.

Chickens.

A Ham.

French Patty.

Green Peas Soup. Marrow Pudding.

Scotch Collops.

Tongue.

Fillet of Veal.

SECOND COURSE.

Roast Duck.

Macaroni.

Green Peas.

Cheese Cakes.

Jellies.

Apple Pie.

Cock's Combs.

Fricassee of Sweet-  
breads.

Leveret.

THIRD COURSE.

French Beans with Savoury Sauce.

Lemon Cakes.

Lobsters.

Apricot Tart.

Fruit.

Cut Pastry.

Shrimps.

Blanched Celery.

Partridge.



S E P T E M B E R.

## FIRST COURSE.

Dish of Fish.

Chickens.

Veal Collops.

Pigeon Pie.

Gravy Soup.

Almond Tourt.

Harrico of Mutton.

Ham.

Roast Beef.

## SECOND COURSE.

White Fricassee.

Peas.

Lobsters.

Sweetbreads.

Fruit.

Oyster Loaves.

Orange Pudding.

Fry'd Artichokes.

Partridge.

## THIRD COURSE.

Ragou'd Palates.

Comport of Biskets.

Fruit in Jellies.

Green Trofles.

Tartlets.

Cardoons.

Blancmange.

Ratafia Drops.

Pigeons.

OCTOBER.



O C T O B E R.

FIRST COURSE.

Cod and Oyſter Sauce.

Jugged Hare.

Small Puddings.

French Patty.

Almond Soup. Pork Chops roasted.

Chickens.

Scotch Collops.

Saddle of Mutton.

SECOND COURSE.

Pheasant.

Stewed Pears.

Mushrooms.

Roast Lobſters.

Jellies.

Oyſter Loaves.

White Fricaſee.

Pippins.

Turkey.

THIRD COURSE.

Sweetbreads.

Fry'd Artichokes.

Pig's Ears.

Almond Cheefecakes.

Fruit.

Apricot Puffs.

Blancmange.

Forced Celery.

Larks.

NOVEMBER.



## N O V E M B E R.

## FIRST COURSE.

Fowl with Oyſter Sauce.

Veal Cutlets.

Ox Palates.

Stewed Soals.

Vermicelli Soup.

Leg of Lamb  
and Spinach.

Harrico.

Plumb Pudding.

Chine of Pork.

## SECOND COURSE.

Woodcocks.

Salmogundy.

Muſhrooms.

Oyſter Patty.

Fruit.

Ragou'd Lobſters.

Blancmange.

Sturgeon.

Hare.

## THIRD COURSE.

Petit Patties.

Stewed Pears.

Preferved Oranges.

Brawn.

Ice Cream.

Collar'd Eel.

Savoy Cakes.

Pippins.

Snipes.

## D E C E M B E R.



D E C E M B E R.

FIRST COURSE.

Cod's Head.

Chickens.

Lamb's Fry.

Pudding.

Soup.

Minced Pies.

Veal Collops.

Tongue.

Roast Beef.

SECOND COURSE.

Wild Fowls.

Larks.

Sturgeon.

Orange Pudding.

Jellies.

Savoury Cake.

Collar'd Beef.

Mushrooms.

Third Part of a Hare larded.

THIRD COURSE.

Ragou'd Palates.

Blancmange.

China Oranges.

Apple Fritters.

Tartlets.

Oyster Loaves.

Baked Pears.

Lemon Biskets.

Collar of Brawn.

BILLS



## BILLS of FARE for every Month in the Year.

## JANUARY.

## FIRST COURSE DISHES.

A good Gravy, Oyfter, or Crawfish Soup—Roasted Cod's Head.—A Fricasee of Plaice—Leg of Mutton Ham Fashion—Sirloin of Beef roasted with a Salpicon—Goose Pie *à la Mode*—Lumber Pie—A Pillaw—Tongue and Udder roasted—Scotch Collops—Stewed Carps—Calf's Head Hash—Roasted Lamb in Joints—A Pupton of Pigeons—Farced Pullets, with a Cullis of Mushrooms—Collar of Brawn—Bisque of Fish—Geese boil'd—Grand Sallad with Pickles—Turkey and Chine—Roasted Pullets with Eggs—Turkey *à la Daube*.

## SECOND COURSE.

Pheasants and Woodcocks—Butter'd Apple Pie—Wild Ducks—Snipes—Pig's Ears *ragou'd*—Fry'd Smelts—Collar'd Pig—Apricot Tarts—Roasted Lobsters—Lamb Secrets and Sweetbreads—Custards and Cheesecakes—Sweetbreads of Veal *à la Dauphine*—Lamb Secrets the *Italian* Way—Grill'd Chickens, with a Sauce Robart—Marinated Fish—Blanc Manger—*Bologna* Sausages—Capons' Livers—Haunch of Venison roasted—Fruit of all Sorts—Chine of Salmon broil'd with Smelts—Jole of Sturgeon—Fried Soals—Butter'd Crabs—Fritters Royal.

## FEBRUARY.

## FIRST COURSE.

A Veal Soup, Barley Broth, or Lentil Soup—Soup Lorrain—Salmon boiled, with Oysters and Shrimps, or Lobsters—Surtout of Soals—Battalia Pie—Patty of Chickens—Turkies with Eggs—Bread Puddings—Goose boiled, with Greens—Haunch of Venison—Fricasee of Lamb—Kid—Pig Lamb Fashion—Boil'd Chickens and Asparagus—Chine of Mutton with Pickles—Farced Sweetbreads of Veal, with a Ragout—Egg Pie—Fat Pullets with Oysters.

## SECOND



## SECOND COURSE.

Salmogundy—Fat Chickens and tame Pigeons—  
Leverets—Tansey and Fritters—Roast Turkeys—Lamb  
in Joints—Toasts with Veal Kidneys—Fry'd Soals—  
Butter'd Cardoons—Sheep's Tongues *à la St. Geran*  
—Tattles—Potted Salmon—Potted Lampreys—Aspa-  
ragus in Cream—Roasted Lobsters—Cream Tarts and  
Cranbury Tarts—Eggs *à la Haguenotte*.

## M A R C H.

## FIRST COURSE.

Peas Soup—Asparagus Soup—Boiled Turbot—  
Whitings fry'd—Calf's Head Pie—Curd Pudding—  
Bisque of Quails—Kid—Lamb—Chickens *Chirrin-*  
*grate*—Boiled Venison and Greens—Beef *à la Mode*  
—Roast Tongue and Udder—Rump of Beef rolled—  
Leg of Veal forced—Fish of several Sorts—Veal and  
Bacon boiled—Olives of Veal *à la Mode*—Andouilles  
—Hash'd Partridges.

## SECOND COURSE.

Broiled Pike—Patty of Calves Brains—Tansey—  
White Fritters—Ducklings—Amulet of Asparagus—  
Sturgeon—Oysters in Shells—Spinach *Rosa Solis*—  
Eggs *à la Tripe*—Pullets with Eggs—Larks in Ragout  
—Roast Sweetbreads—Spitchcock'd Eels—Jellies of  
several Sorts.

## A P R I L.

## FIRST COURSE.

Spring Soup or Soup *de Santé*—Bisque of Pigeons—  
Chickens fricasee'd with Petit Patties—Mutton roast-  
ed with Cutlets *à la Maintenon*—Fowls boiled with  
Rice—Veal Cutlets marinated—Westphalia Ham and  
Chickens—Chine of Veal—Oxford Puddings—Almond  
Florendines—Grand Sallad—Ragout of Sweetbreads—  
Butter'd Crabs—Lumber Pie—Breast of Veal farced  
in a Ragout—Lamb's Head and Appurtenances—Kid  
—Marchpanes.

## SECOND COURSE.

Green Geese roasted—Sucking Rabbits—Roast  
Chickens—Asparagus—Blanc Manger—Pain Perdu—  
Soufed



Soufed Pig—Syringed Fritters—Prawns—Lobsters—  
Collar'd Eels—Chocolate Tart—Fry'd Smelts—Le-  
verets—Custards.

## M A Y.

## FIRST COURSE.

Sorrel Soup with Eggs—Venison Pasty—Rice Soup  
—Briscuit of Beef *à la Chalonoise*—Crimp'd Cod—  
Beef *à la Braise*—Carp *au Coure Bouillon*—Oglis  
in a *Terrene*—Jole of Salmon, &c.—Young Turkeys  
with Succory—Fricassee of Rabbits—Breast of Veal  
ragou'd—Mackerel—Ham and Chickens—Roast  
Mutton with a Regalia of Cucumbers—Roasted  
Tongue and Udder.

## SECOND COURSE.

Cold Tongues—Turkey Poult—Green Apricot  
Tarts—Four Chickens, two larded—Green Peas—  
Artichoke Bottoms with Cream—Pheasants with Eggs  
—Green Geese—Cheesecakes—Lampreys potted—  
Tarts—Clary with Eggs—Morels *à la Cream*—Fry'd  
Lamb Secrets—Goosberry Fool.

## J U N E.

## FIRST COURSE.

Green Pease Soup—A Mattelote of Fish—Soals  
forced with Crawfish—Beans and Bacon—Haunch of  
Venison roasted—Pullets *à la St. Menehout*—Mutton  
*à la Royale*—Fricassee of Pigeons in Blood—Quails  
*à la Braise*—Almond Pudding—Lamb Pie—Fillet of  
Veal and Collops—Pullets *à la Tartare*—Ragout of  
Lamb Secrets and Sweetbreads—Curd or Marrow  
Puddings.

## SECOND COURSE.

Young Pheasants—Cherry Tarts—Lamb's Head and  
Appurtenances—Jole of Sturgeon—Butter'd Crawfish  
—Leverets larded—Sous'd Mulletts—Butter'd Lobsters  
—Artichokes forced—Turkeys roasted—Squab Pige-  
ons—Wild Ducks or Tame—Potatoe Pie—Pullets  
broil'd with Mushrooms—Pig's Petit-Toes *à la St.*  
*Menehout*.

## J U L Y.



## J U L Y.

## FIRST COURSE.

A Carp Soup—Salmon with butter'd Lobsters—  
 Venison Pasty—Chickens boil'd with Bacon—Tongue  
 and Cauliflowers—Chine of Mutton—Beans and Ba-  
 con—Large Carps stewed—A Pig—White Fricassee—  
 A Patty Royal—Sweetbreads *à la Dauphine*—Loin  
 of Veal larded, and a Salpicon in it—Young Rabbits  
*à la Saingarez*—Pullets farced with Cream—Fricassee  
 of Chickens.

## SECOND COURSE.

Partridge and Quails—Codling Tort—Squab *en*  
*Ortolan*—Pease *Françoise*—Bean Tansey—Fat Livers  
 in Cauls—Syringed Fritters—Crawfish—Neat's Tongue  
 cold—Fry'd Cream—Young Rabbits—*Bologna* Sau-  
 sages—Chickens *à la Tartare*—Boiled Chickens far-  
 ced—Young Geese *à la Daube*—Salmogundy—Cro-  
 quant Tort.

## A U G U S T.

## FIRST COURSE.

Pottage with Ducks—*Spanish* Oglio—Farced Chick-  
 ens—Partridges in *Gallimaufry*—Pigeons *à la Crape-*  
*audine*—Young Ducks with Orange Sauce—Civet of  
 Venison—Lamb with Rice—Turkies stuffed with  
 Crawfish—Forced Mutton—*Italian* Pudding—Sallad  
 and Pickles—Roast Mutton with stew'd Cucumbers—  
 Leg of Veal with Bacon—Ham and Chickens—Young  
 Pullets *à la St. Menehout*.

## SECOND COURSE.

Young Pigeons—Artichokes the *Italian* Way—  
 Cocks Combs—Eggs with Gravy—Green Pease—  
 Hogs Ears *en Gratin*—Anchovies in *Canapè*—Peach  
 Tart—Potted Lobsters—Amulet of Eggs—Fry'd Clary  
 —Apple Fritters—Burnt Cream—Hedge-Hog Cream  
 —Ducks Tongues—Marinated Roaches.

## S E P T E M B E R.

## FIRST COURSE.

Pottage of Partridge *à la Reine*—Fried Scate with  
 a brown Sauce—Saddle of Mutton with Kidneys—  
 U Breast



Breast of Mutton parboil'd and then fry'd—Roast Goose—A Ragou of Beef Palates—Boiled Pigeons with Bacon—Marrow Pudding—Neat's Tongue *à la Braise*—Stewed Tench—Umble Pye—Geese *à la Daube*—Calf's Head hash'd and grill'd—Leg of Pork and Pease—Beef *à la Mode*—Sucking Pig the German Way—Neat's Tongues larded—Shoulder of Mutton with Mushrooms.

## SECOND COURSE.

Wild Fowl—Chicken Pie—Stew'd Mushrooms—Butter'd Apple Pie—Crawfish Loaves—Artichokes with white Sauce—Pupton of Apples—Lobsters—Fry'd Cream—Cream Tarts—Vine-Leaf-Fritters—Mushrooms with Cream—*Dutch* Beef—Young Quails.

## O C T O B E R.

## FIRST COURSE.

Vermicelli Soup—A Pottage *à la Jacobine*—Rump of Beef *à la Braise*—An Esclope of Rabbits—Duck or Tail with Horse-Radish—Fillet of Beef garnished with marinated Pigeons—Perch with a Cullis of Crawfish—Custard Pudding—Mutton-Collops—Fricasee of Rabbits—Veal ragou'd—Roast Venison.

## SECOND COURSE.

Plovers and Larks—Snipes—Chesnut Tort—Hare larded—Oysters *au Parmesan*—Butter'd Lobsters—Pippin Fraise—Almond Florendine—Quince Pie—Mixt Ragou—Fried Sweetbreads—Whittings skinned and fry'd in Butter—Quail Pie—Chardoons with *Parmesan*—Hash'd Partridges—Oysters *à la Daube*—Oyster Loaves.

## N O V E M B E R.

## FIRST COURSE.

Soup *au Bourgeois*—Harrico of Mutton—*Gallimaufry* of Mutton—Hodge-Podge—Barbels or Mulletts—A Pig Rolliard—Broiled Chickens with Petty Patties the *Spanish* Way—Veal *à la Daube*—Venison Pasty—Bisque of Pigeons—Brawn—Chickens *à la Braise*—Pith Pudding—Fowl and Chesnuts—Boiled Chickens and Oysters.

## SECOND



SECOND COURSE.

A Chine of Salmon and Smelts—A Pear Pie cream'd  
—Snipes and Woodcocks—Salmogundy—Goose  
roasted—Broil'd Sweetbreads—Potted Hare—Larks—  
Black and White Puddings—Duck Pie to be eaten  
cold—Ragou of Oysters—Sturgeons—Patties of  
Lobsters—Florendine—Lamb in Joints—Farced  
Partridges.

D E C E M B E R.

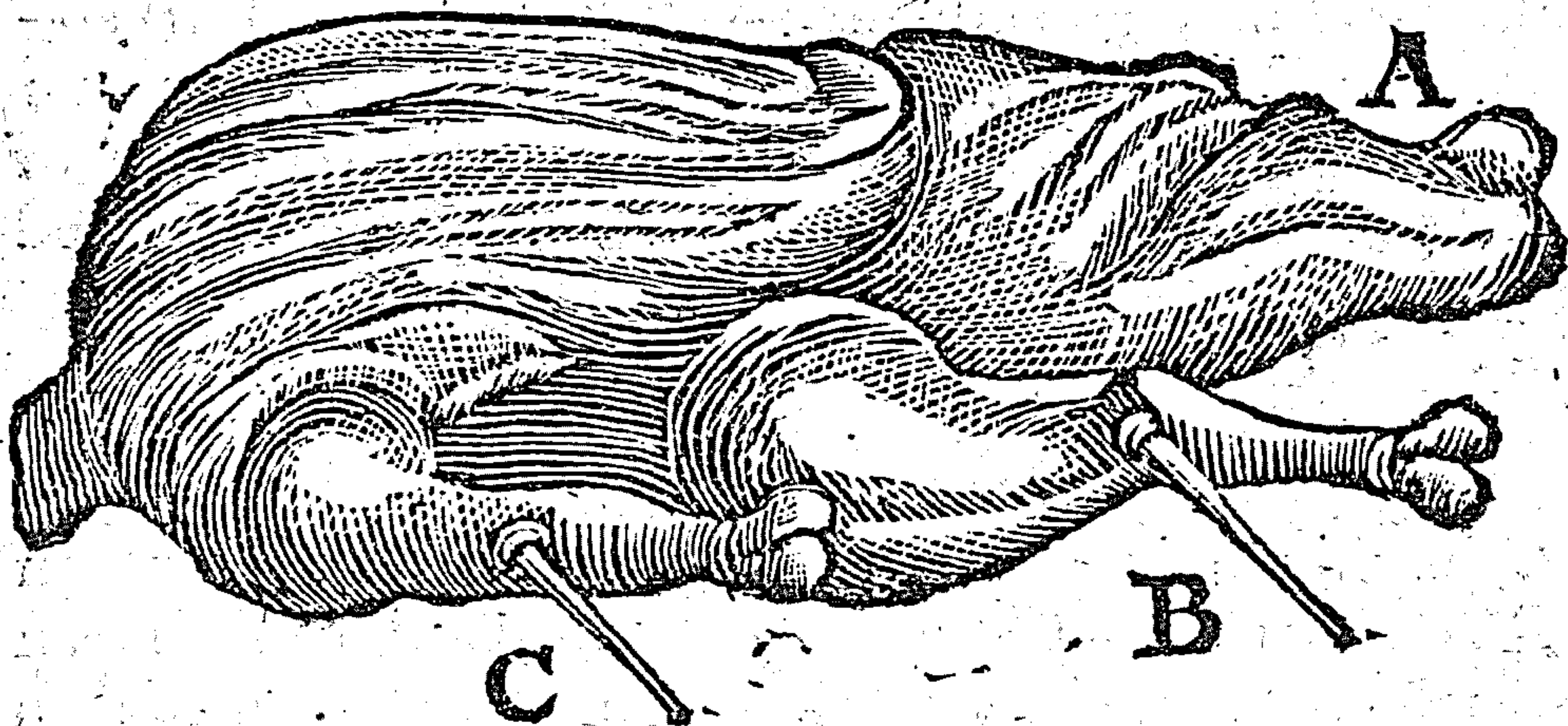
FIRST COURSE.

Crimp'd Cod—Plumb Pottage—Chine of Mutton  
—Roast Turkey—Chine of Bacon—Collar of Brawn  
—Roast Sir-Loin of Beef—Shoulder of Mutton in  
Ragou—Leg of Veal stewed—Marrow Pudding—  
Jugg'd Hare—Beef *à la Royale*—Minced Pies—Pullets  
with Oysters—Goose or Turkey in Ragou—Battalia  
Pie—Fore Quarter of Lamb roasted—*French Patty*  
with Teal, &c.

SECOND COURSE.

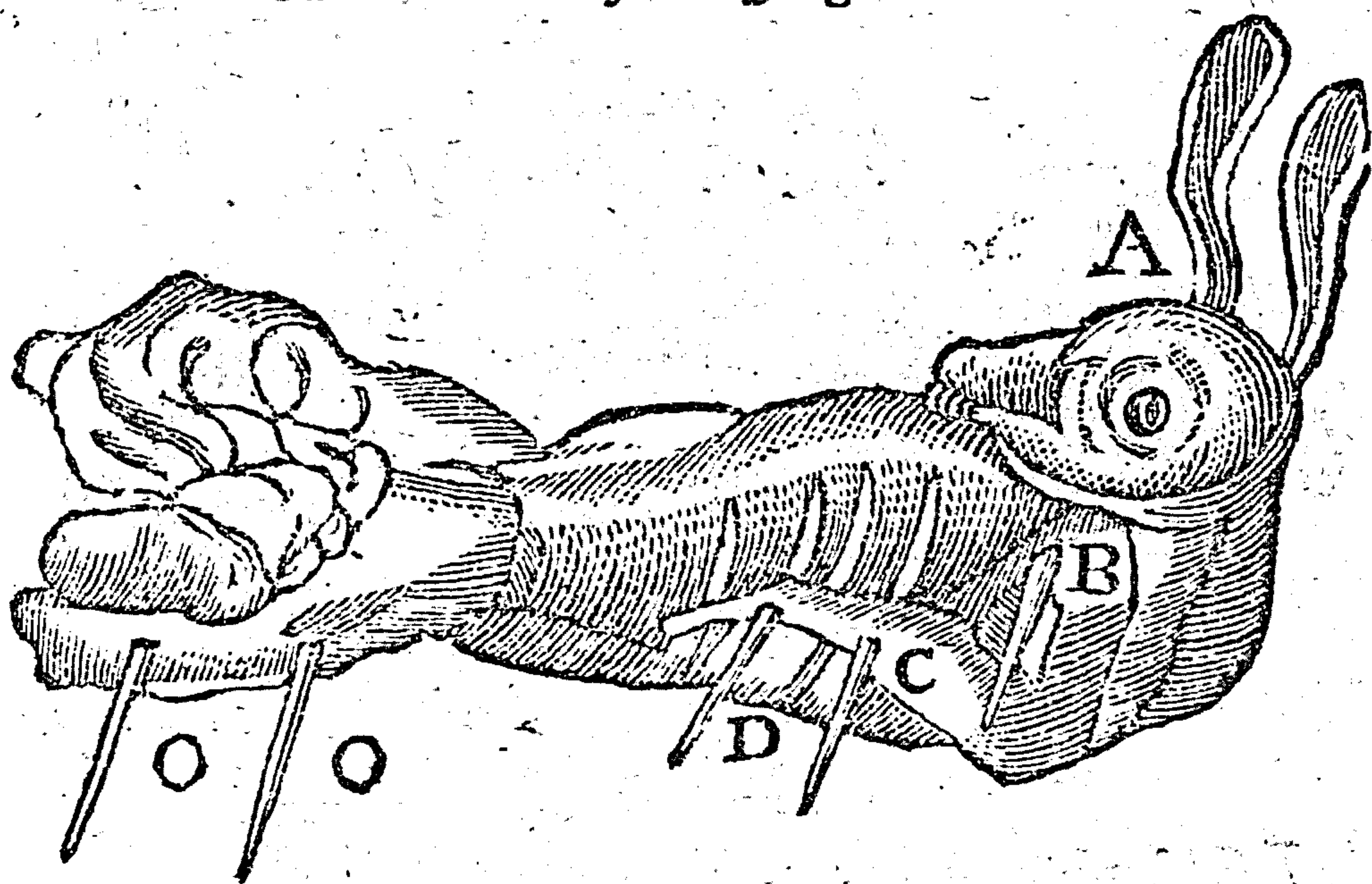
Roast Pheasants—Partridges—Ducks and Larks  
—Scollop Shells of Oysters—Potted Lampreys—  
Potted Venison—Woodcocks—Snipes—Teal—Oyster  
Loaves—Roasted Chickens—Warden Pie—Tarts  
and Custards—Jole of Sturgeon—Calves Livers  
marinated—Scotch Collops—White Fricassee of Tripe  
—Pull'd Chickens.



*The Manner of trussing a Goose.*

**A** Goose has no more than the thick Joints of the Legs and Wings left to the Body; the Feet and the Pinions being cut off, to accompany the other Gibblots, which consist of the Head and Neck, with the Liver and Gizzard. Then at the Bottom of the Apron of the Goose *A*, cut an Hole, and draw the Rump through it, then pass a Skewer through the small Part of the Leg through the Body, near the Back, as at *B*, and another Skewer through the thinnest Part of the Wings, and through the Body, near the Back, as at *C*.

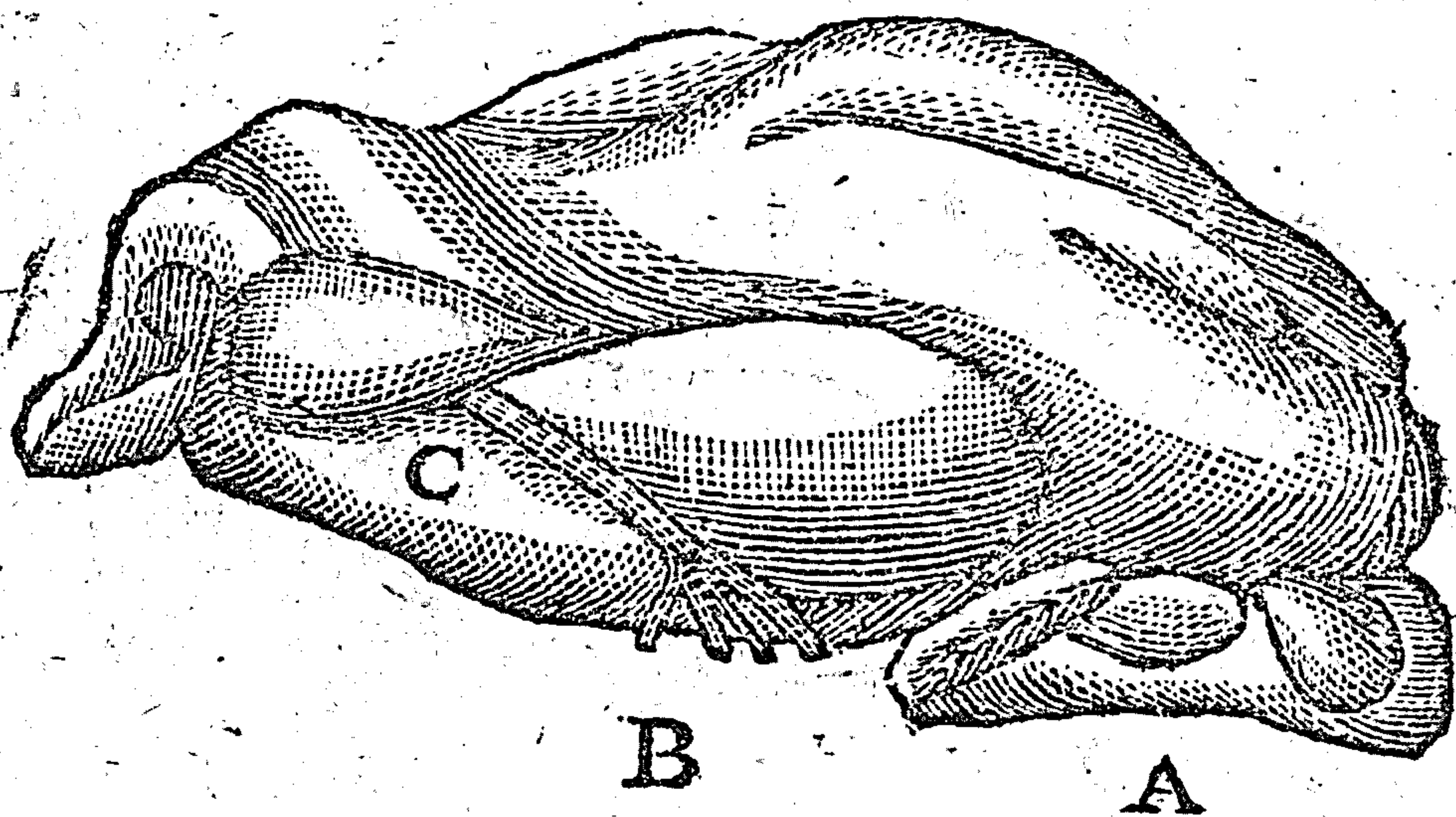


*The Manner of trussing an Hare.*

**C**ASE an Hare, and in casing it, just when you come to the Ears, pass a Skewer just between the Skin and the Head, and by Degrees raise it up 'till the Skin leaves both the Ears stripp'd, and then take off the rest as usual. Then give the Head a Twist over the Back, that it may stand as at A, putting two Skewers in the Ears, partly to make them stand upright, and to secure the Head in a right Position; then push the Joint of the Shoulder Blade up as high as may be, towards the Back, and pass a Skewer between the Joints, as at B, through the bottom Jaw of the Hare, which will keep it steady; then pass another Skewer through the lower Branch of the Leg at C, through the Ribs, passing close by the Blade Bone, to keep that up tight, and another through the Point of the same Branch, as at D, which finishes the upper Part. Then bend in both Legs between the Haunches, so that their Points meet under the Scut, and skewer them fast, with two Skewers, as at O, O.

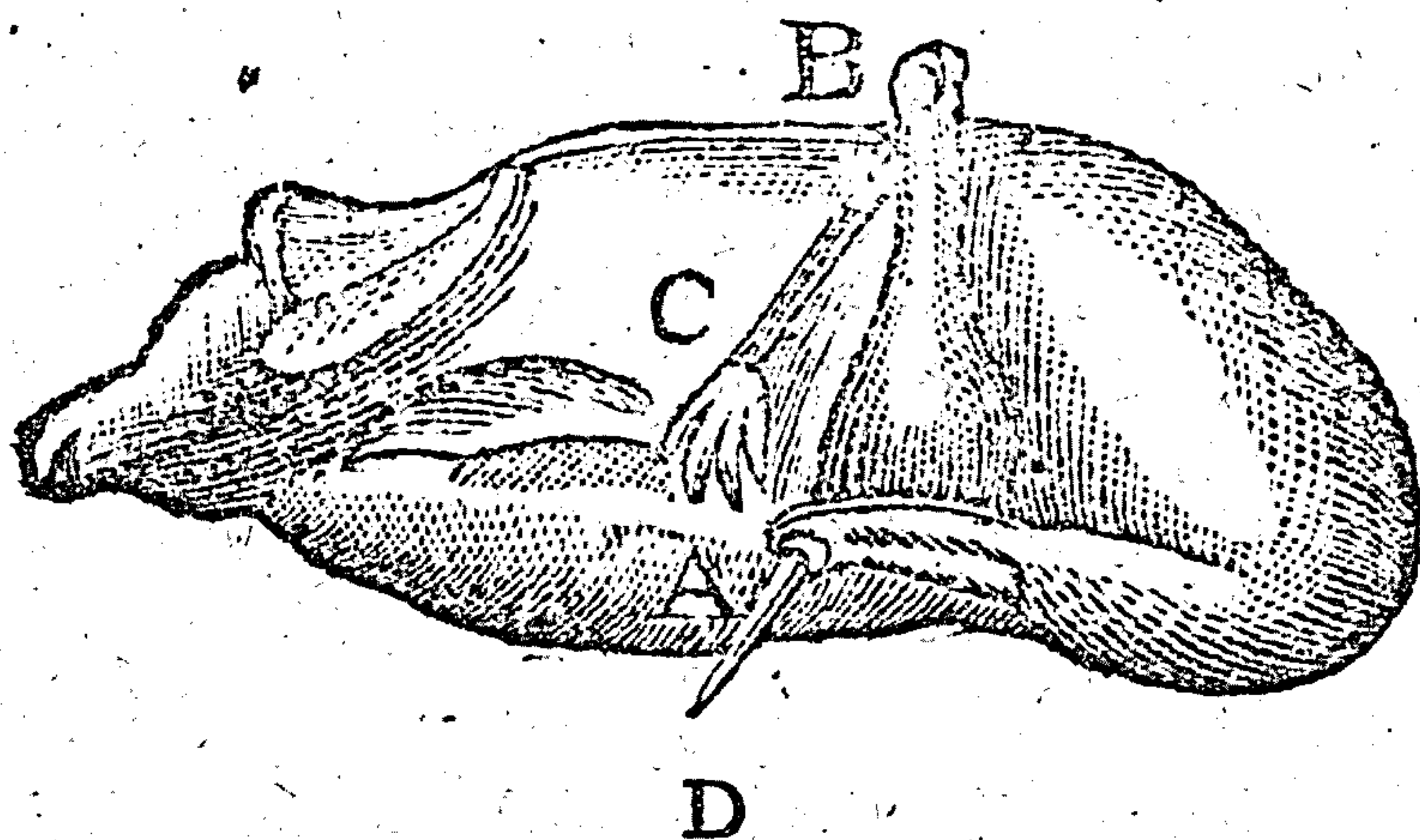
*To truss a Hare short, see the Manner of trussing a Rabbit for boiling.*



*The Manner of trussing a Fowl for Boiling.*

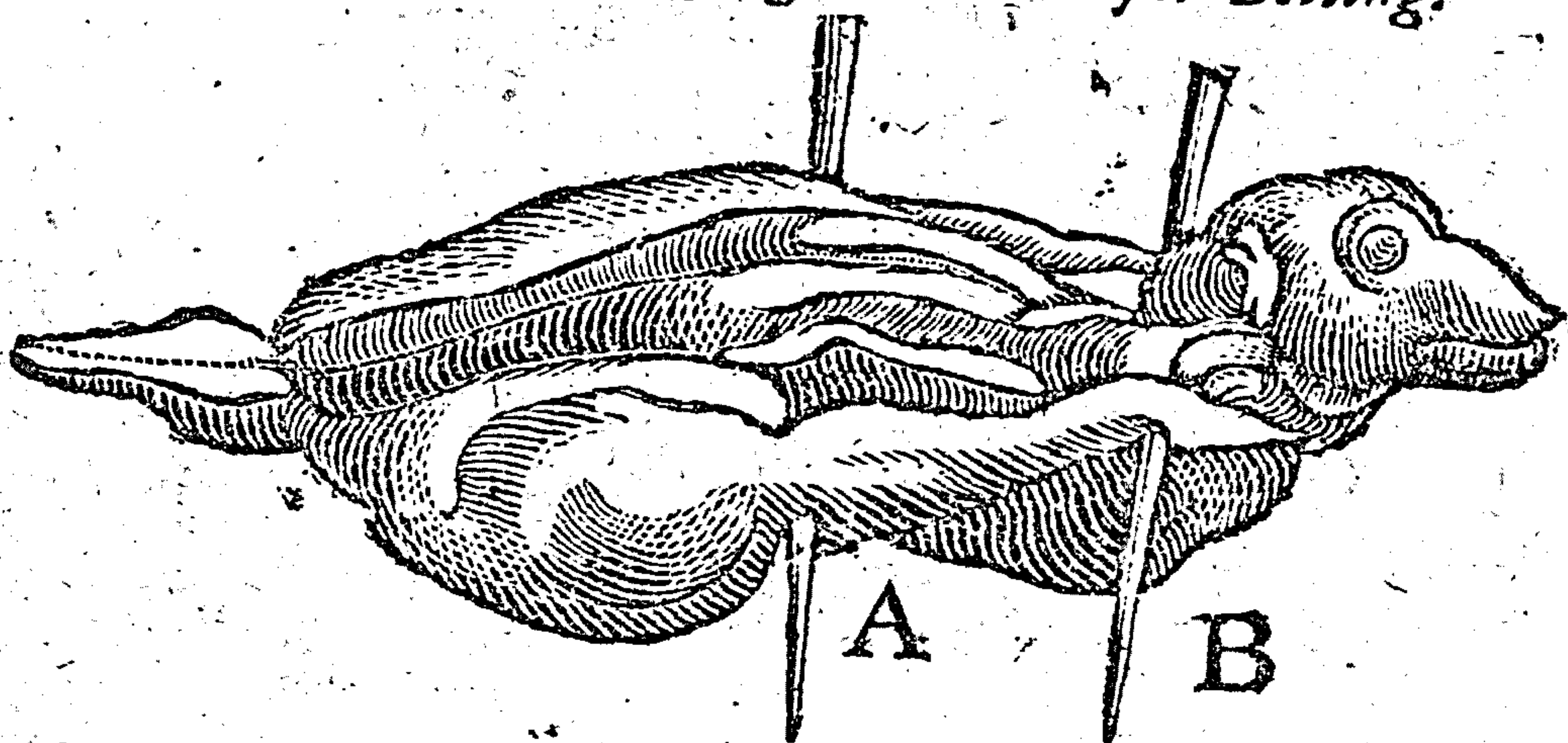
**Y**OU must, when it is drawn, twist the Wings 'till you bring the Pinion under the Back; and if you will enclose the Liver and Gizzard, one under each Wing, as at A; it is now they are to be put in, but they are frequently left out. Then beat down the Breast Bone, that it does not rise above the fleshy Part; then cut off the Claws of the Feet, and twist the Legs, and bring them on the Outside of the Thigh towards the Wing, as at B, and cut an Hole on each Side of the Apron just above the Sidesman, and put the Joints of the Legs into the Body of the Fowl, as at C. This Fowl is trussed without a Skewer.



*The Manner of trussing a Duck.*

**A** Duck, an Easterling, a Tail, and a Widgeon, are all trussed in the same Manner. Draw it, and lay aside the Liver and Gizzard, and take out the Neck, leaving the Skin of the Neck full enough to spread over the Place where the Neck was cut off. Then cut off the Pinions at A, and raise up the Legs, 'till they are upright in the Middle of the Fowl, as at B, and press them between the Stump of the Wings and the Body of the Fowl; twist the Feet towards the Body, and bring them forwards, with the Bottom of the Feet towards the Body of the Fowl, as at C: Then take a Skewer, and pass it through the Fowl, between the lower Joint, next the Foot and the Thigh, taking hold, at the same Time, of the Ends of the Stumps of the Wings A: Then will the Legs, as we have placed them, stand upright. D, is the Point of the Skewer.



*The Manner of trussing a Rabbit for Boiling.*

**C**UT the two Haunches of the Rabbit close to the Back Bone, two Inches, and turn up the Haunches, by the Side of the Rabbit, skewer the Haunches through the Middle Part of the Back as at A, then put a Skewer through the utmost Joints of the Legs, the Shoulder Blades and Neck, as at B, trussing the Shoulders high, and bending the Neck backwards that the Skewer may pass through the Whole.

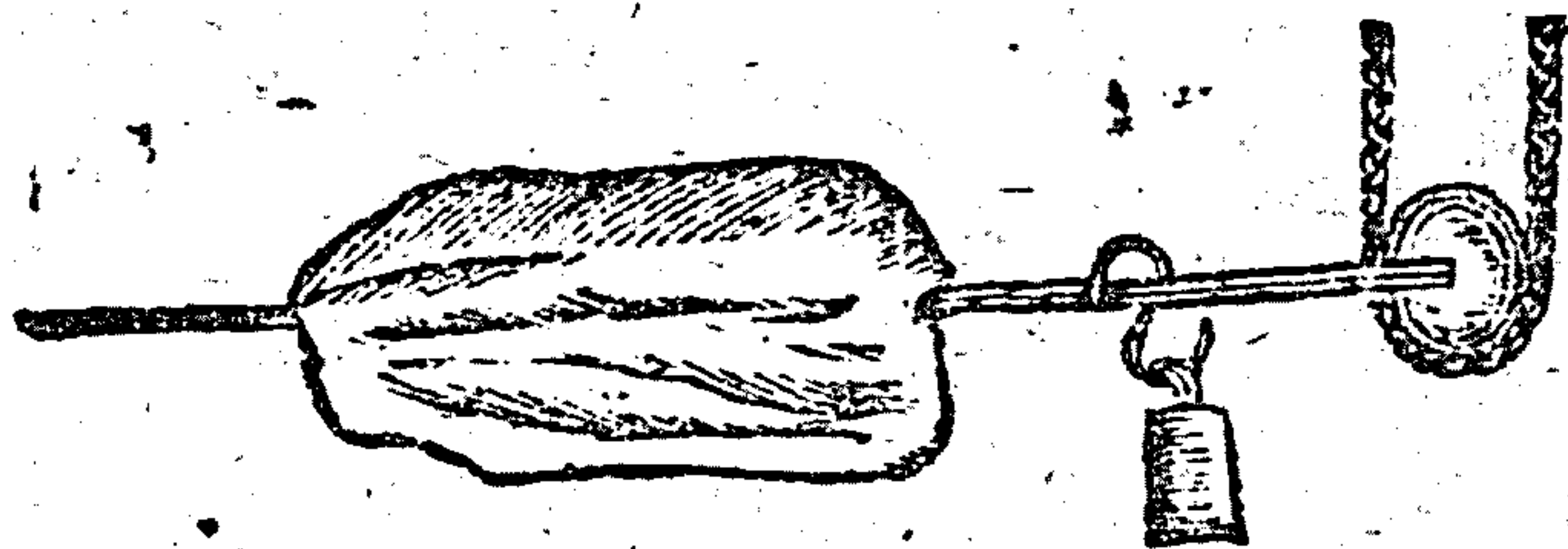
*The Manner of trussing a Rabbit for Roasting.*

**C**ASE the Rabbit, excepting the lower Joints of the fore Legs, and those you chop off, then pass a Skewer through the Middle of the Haunches after you have laid them flat as at A, and the fore Legs, which are call'd the Wings, must be turned, as at B, so that the smaller Joint may be push'd into the Body, through the Ribs. This, as a single Rabbit, has the Spit pass'd through the Body and Head, but the Skewer takes hold of the Spit to preserve the Haunches. But to truss a Couple of Rabbits, there are seven Skewers, and the Spit passes only between the Skewers, without touching the Rabbits.

You may truss it short as for boiling and roast it.

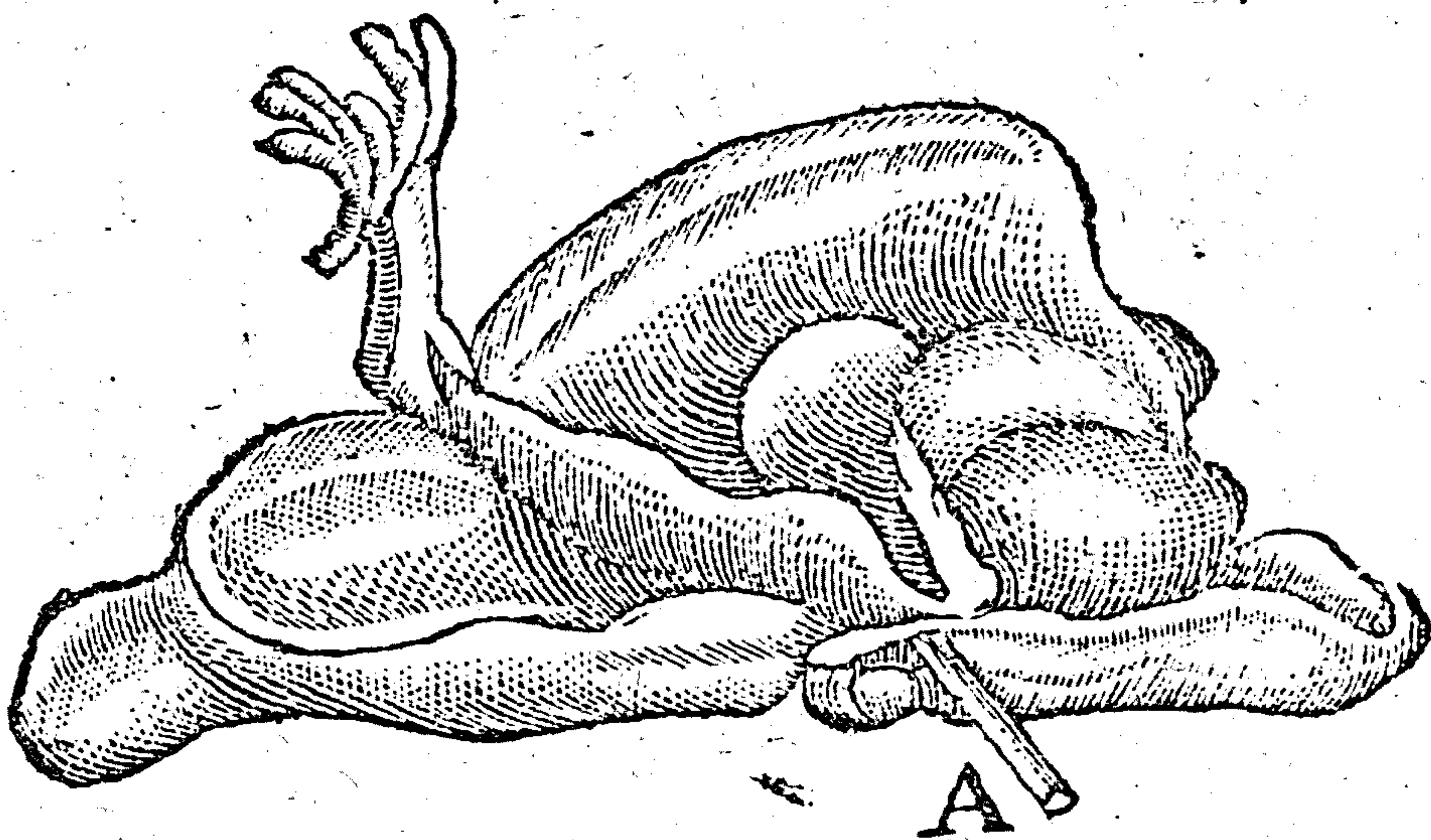


*To make a Joint of Meat turn, tho' spitted uneven,  
without loading it with Iron skewers.*



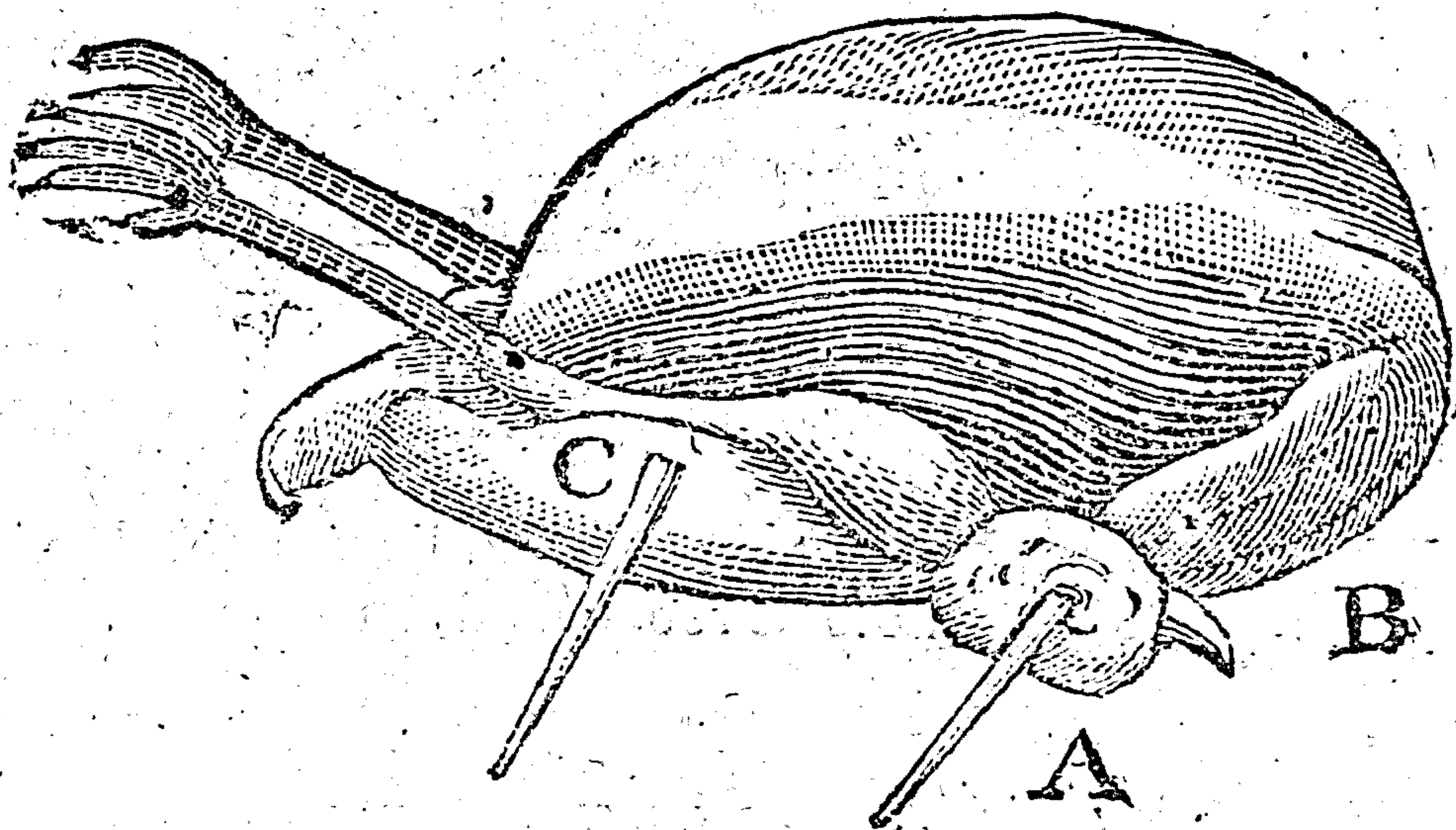
**P**LACE a Weight near the Pully (as the Figure represents) whose Groove should be spiked.

*The Manner of trussing a Pigeon.*



**D**RAW it, but leave in the Liver, for that has no Gall; then push up the Breast from the Vent, and holding up the Legs, put a Skewer just between the Bent of the Thigh and the Brown of the Leg, first having turned the Pinions under the Back; and see the lower Joint of the biggest Pinions, are so pass'd with the Skewer, that the Legs are between them and the Body, as at A.

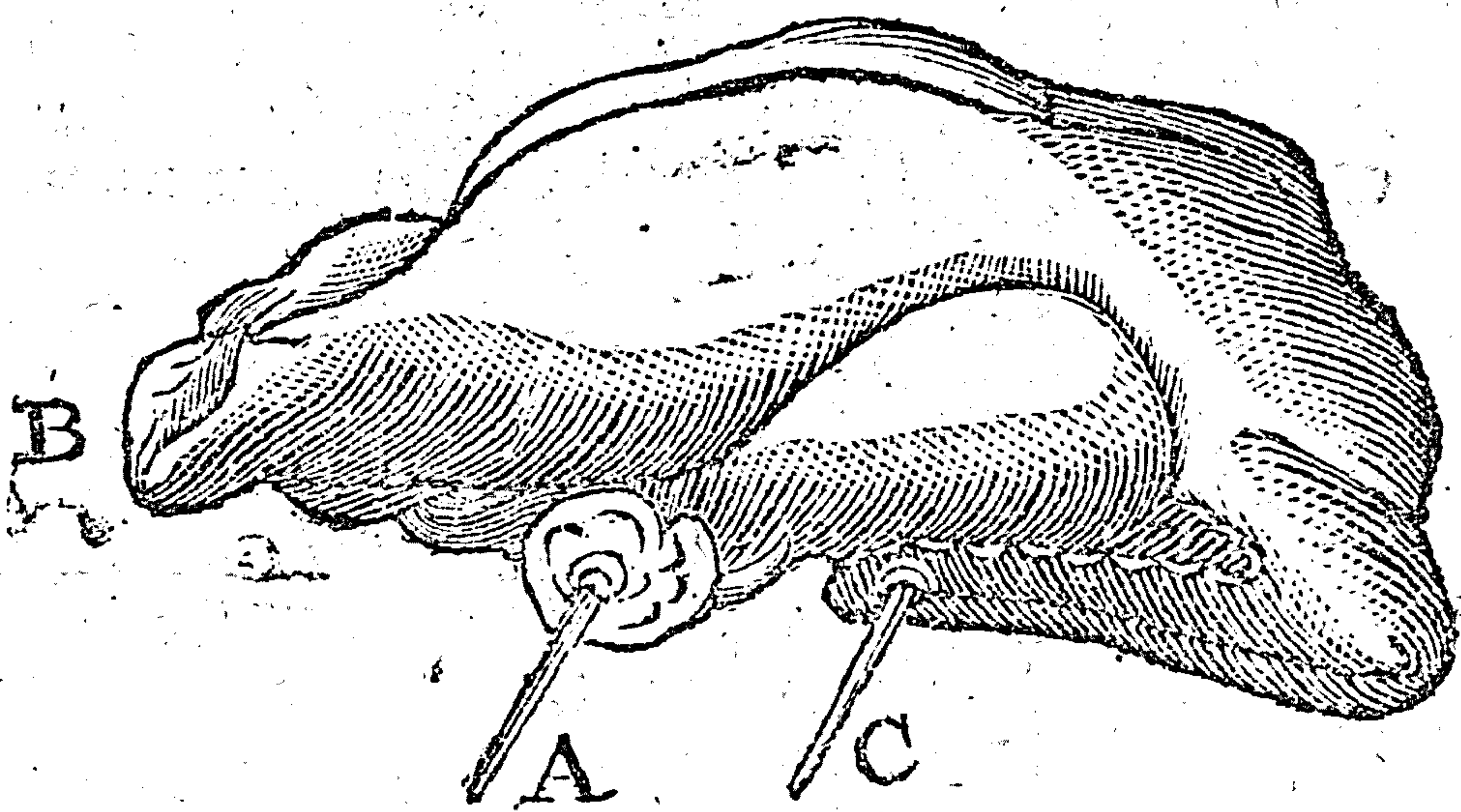


*The Manner of trussing a Pheasant or Partridge.*

**B**OTH the Pheasant and Partridge are trussed the same Way, only the Neck of the Partridge is cut off and the Head of the Pheasant is left on: The Cut above shews the Pheasant trussed. When it is drawn, cut off the Pinions, leaving only the Stump Bone next the Breast, and pass a Skewer through its Point, and through the Body near the Back, and then give the Neck a Turn; and passing it by the Back, bring the Head on the Outside of the other Wing Bone, as at A, and run the Skewer through both, with the Head standing towards the Neck or the Rump, which you please: B, is where the Neck runs. Then take the Legs, with their Claws on, and press them by the Joints together, so as to press the lower Part of the Breast, then press them down between the Sidesman, and pass a Skewer through all, as at C. Remember a Partridge must have its Neck cut off, or else in every Thing is trussed like a Pheasant.



*The Manner of trussing a Chicken like a Turkey-poult,  
or of trussing a Turkey-poult.*

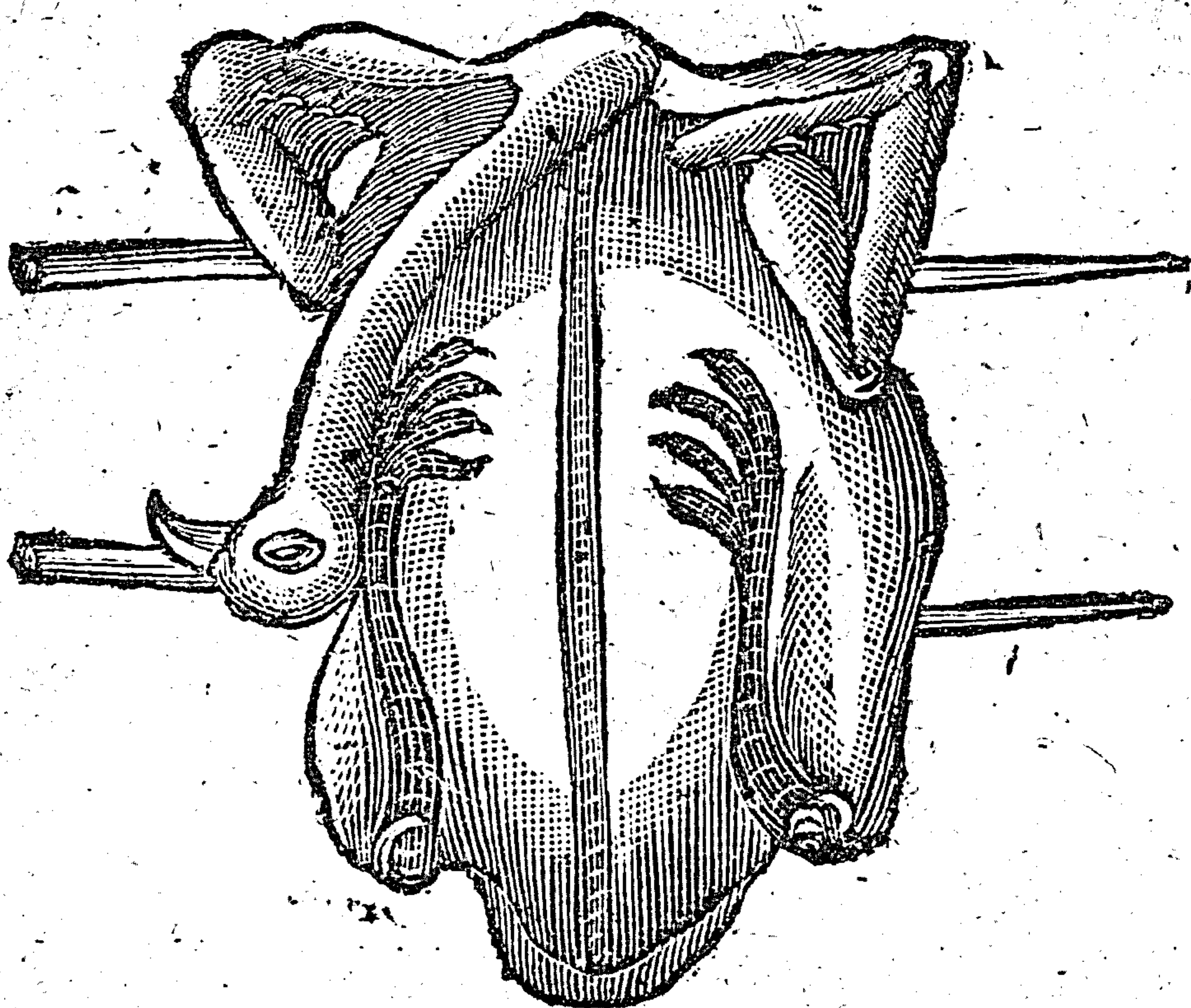


**A**FTER you have got a Chicken, cut a long Slip down the Neck, on the Fore-part; then take out the Crop and the Merry-thought, as it is called; then twist the Neck, and bring it down under the Back, 'till the Head is placed on the Side of the left Leg; bind the Legs in, with their Claws on, and turn them upon the Back. Then between the Ending of the Leg and the Thigh, on the right Side, pass a Skewer through the Body of the Fowl; and when it is through, run the Point through the Head, as at A: You must likewise pull the Rump B through the Apron of the Fowl. *Note*, The Neck is twisted like a Cord, and the Bony Part of it must be quite taken out, and the Under-Jaw of the Fowl taken away; neither should the Liver and the Gizzard be served with it, tho' the Pinions are left on. Then turn the Pinions behind the Back, and pass the Skewer through the extreme Joint, between the Pinion and the lower Joint of the Wing, through the Body, near the Back, as at C, and it will be fit to roast in the fashionable Manner.

*N. B.* Always mind to beat down the Breast-Bone, and pick the Head and Neck clean from the Feathers, before you begin to truss your Fowl.

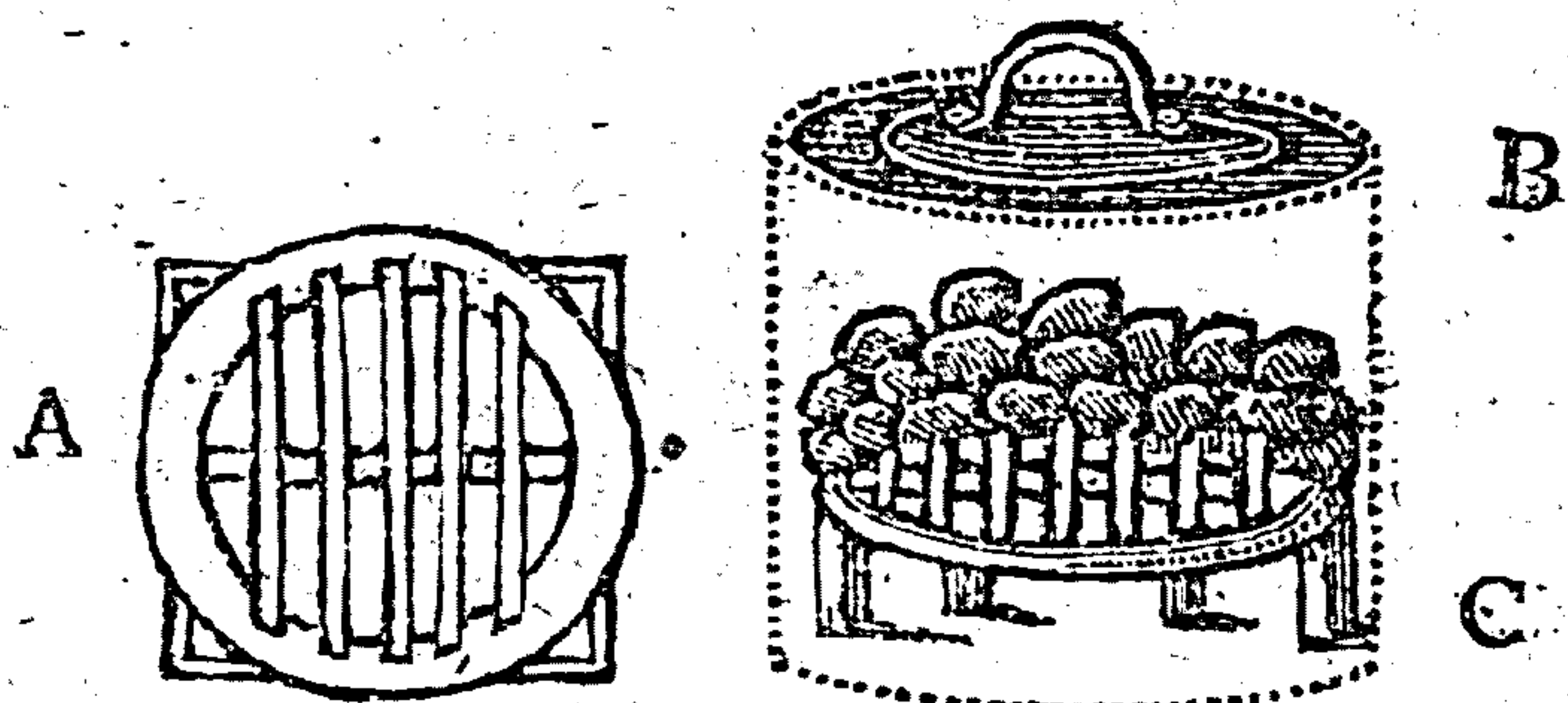
A Turkey-poult has no Merry-thought, as it is called; and therefore to imitate a Turkey the better, we take it out of a Chicken through the Neck.





**T**HE above FIGURE shews the Manner how the Legs and Pinions will appear when they are turned on the Back ; as also, the Position of the Head and Neck of the Chicken or Turkey Poult.

*The Manner of doing Potatoes by the Steam, as directed in Page 316.*



**A.** THE Grating to be placed at the Bottom of the Pot. **B.** The Lid covering the Pot. **C.** A Representation of the Potatoes in the Pot on the Grating, whose Feet are about two Inches and a half high, and are immerced in the Water to the Depth of one Inch three Quarters.

*Directions*



*Directions for making Hams, Bacon, and Hung-Beef.*

Let your Leg or Hand of Pork be well rubbed with half a Pound of common brown Sugar, then for each Ham mix up one Ounce of Salt Petre with some of the best English common Salt, to be made as hot over the Fire as a Person with a Glove on can use it, with this the Hams are to be well rubbed, to lie in their Pickle for three Weeks, and in that Time to be basted every Day; once a Week they are to have a light rubbing with the hot Salt. At the End of the three Weeks, let them be well pressed, in order to discharge all the Dross, and to close the Parts, to keep out the Air; and as soon as they are wiped, rub them over with Bran for drying. Should you chuse when they are dry, to give them the Flavour of Wood-Smoke, let a little Fire remain in the Kitchen Grate, on which lay a Quantity of Saw-Dust; on this you are to lay the Hams a considerable Time to be smoked, taking Care to turn them.

*N. B.* Some in the Place of the brown Sugar, rub their Hams with Treacle, and use Sal Prunell (Salt Petre refined) instead of the Salt Petre, as its a greater Softener and equally a Preservative.—Some after salting, baste their Hams with a Pickle of Sal Prunell and Porter boiled, twice in twenty four Hours for three Weeks.—Others boil their Pickle and scum it, and while warm baste their Hams, and do the same when making Hang-Beef.

*How to preserve Bog-berries for Use.*

When the Berries are carefully picked, let them be put into an earthen Jar, and covered with Water sweetened with a Pound of common brown Sugar, to every Dozen of Fruit.

*Directions for making a black Ball for Shoes.*

To eight Ounces of Bees-Wax add eight of Soap and four of Ivory Black, with two Ounces of Gum Araback. In making this Composition, you must observe first to melt the Wax, and while dissolving, slice in the Soap, which are to be continually stirred; your Gum which is supposed to be ready dissolved in some  
Small



Small Beer, is to be poured in, previously mixing the Gum and Ivory Black together. When all these are sufficiently blended, they are to be cast into a Mould of the Form you please. When you make Use of the Ball, it must be spit upon, and rubbed with a Brush not too soft. This Ball will come to a good Polish, when rubbed with your Polisher, and will keep your Shoes from letting in Water; they must be well rubbed and dry, before you begin to black them.

*Another.*

To one Pound of Bees Wax add four Ounces of Castile Soap sliced, with three Drachms of Gum Tragacanth, one Ounce of Gum Araback, and half a Pound of Ivory Black. Observe before you begin to make this, or the other, to have your Gums dissolved in Small Beer. Then proceed as above directed.

*A fine Liquid for Shoes, with Directions for using it.*

To four Ounces of Ivory-black, take the same of Sugar-Candy, with one Pennyworth of refined Bees Wax; the Candy and Wax are to be boiled in a Pint of blue (skimmed) Milk, and to be kept stirring during the boiling: The Ivory-black is to be made to the Consistence of a Paste, with the same Kind of Milk cold, when the whole are mixed together, they are to have one boil, and to be stirred all the Time, then you are to pour it into an earthen Vessel for Use, continuing to stir it till cold. The Vessel in which you boiled your Ingredients, is to be rinsed with a Pint of Small-beer, which you are to add to your Liquid before it cools.

*Directions for using it.*

In your Liquid keep a Piece of Stick flat at one End, with this you are to stir it, and to lay it on the Shoes or Brush, which must be a soft one, and to be used with some Briskness; you are then to rub them with another somewhat harder, and that too while the Shoes are damp, otherwise they will not come to a good Polish, or the Leather soften. Observe before you use this Liquid, that your Shoes are quite dry, and have been well rubbed with a hard Brush.

*Another.*



*Another Liquid.*

Let a Pint of Milk have a boil, mix with it two Ounces of Ivory-black, and two of Jamaica Sugar, to be used as just directed.

*A Composition to preserve Iron from Rust.*

Let four Pounds of rendered Hogs Lard be dissolved on a gentle Fire in a glazed Vessel, mixing with it a little Water, then pour into it two Ounces of Camphire in Powder, to boil till the Camphire is well dissolved, when you are to take it off the Fire, and pour into it some black Lead in Powder, until it comes to the Colour of the Lead, then let to cool to be kept for Use.

*Directions for using it.*

When you use it, dissolve it over the Fire, but do not let it boil, use it quite hot, it is to remain on your Arms or other Things, for twenty-four Hours, then to be washed off clean; this will preserve them from Rust a considerable Time, but as soon as you perceive it to fail, you must repeat the Operation.

N. B. Goose Grease is exceedingly useful for preserving Fire Irons from Rust, and are to be covered with Paper when laid by.

*A most excellent Powder for taking Spots out of Woollen Cloaths.*

Let a Piece of Fuller's Earth be well dried in an Oven, or before the Fire, to have the Outside scraped, then to be so heated in an Iron Shovel over the Fire as to become red, and then laid in an Earthen Vessel to be saturated or slacked with the best Spirits of Wine, and when reduced to Powder, is to be kept in a Bottle close corked, it is to be laid on with Hungary Water.

Hungary Water will take out greasy Spots from Woollen Cloaths, but discharges the Colour from Silk.

Three or four Folds of blotting Paper (Paper not sized) laid on the greasy Spot, and pressed with an hot Iron, will extract the Grease; this may be necessary to be pursued, when any Quantity of Grease or Oil



has been spilled, whether on Cloaths or the Floor, before the use of the Preparation just directed.

*To take Pitch, Tar, or Paint, out of Silk.*

Let the Silk be rubbed down the Grain, with a soft Cloth dipped in Spirits of Turpentine.

*To take Paint out of Linen.*

Let the Part be rubbed with a Bit of Butter, and hung in the Sun to dry, then to be washed out; this to be done before the Paint has hardened.

*To take Grease out of Silk.*

Let French Chalk be scraped into Powder, and well rubbed upon the Silk until it heats. The Spirits of Sal Ammoniac is the most effectual Thing for this Purpose, but should the first essay not remove the Grease or Oil, you are to repeat it, but not before the Silk is dry.

*To wash Scarlet Cloth or any kind of Duffel.*

Boil some Water with Fuller's Earth, and when not more than Blood warm, wash your Things; to be rinsed in Spring Water, and hung up to dry directly.

*To take Spots or Grease out of any coloured Silk, or where the colour is discharged.*

With a Piece of Silk dipped in the Spirits of Sal Ammoniac, rub the Part and the Spots will soon disappear.

*To take Ink out of Woollen or Linen.*

With the Juice of a green Lemon rub the Spot, and when quite dry, let it be washed with Blood-warm Water, and when dry to be repeated, when the Cloth will come to its Colour. As for Linen it must be well rubbed, and held tight on a Silver Can or Stone Jug, filled with hot Water; this will take out any Stains from Linen: For the same Purpose use Salt and Vinegar well warmed, to be well rubbed in and squeezed out, and repeated, until the Stain is removed, then to be soaped and dried before the Fire or in the Sun.

*To restore Cloth to its Colour that has been discharged by taking out Spots.*

Let an Ounce of Tartar of white Wine that has been calcined, be boiled for five Minutes in a Skillet, with a Pint of the best Vinegar; with this wet the Part often, but with a little at a Time.



*To clean Gold and Silver Lace.*

Let some Talk pounded fine be made quite damp with Spirits of Wine, with this rub the Lace with a fine soft Brush : Do not use the Talk alone.

*To preserve Gold and Silver from Tarnishing.*

Let the Lace or Embroidery be first covered with Indian or Silken Paper, which is again to have laid over it the fine whited-brown Paper, being first well aired at the Fire ; these you are to fold or baste on, as necessary ; the whole is then to be covered with a Piece of green Bays well aired, to be kept in a well closed Drawer or Trunk, but by no means in a Deal Box. The Powder and Pieces of the bitter Apple (*Colaquin-tida*) strewed in the Folds and on the outside, will preserve your Cloths from being Moth-eaten.

*To preserve Woollen Cloths from being Moth-eaten.*

Let *Colaquintida* (bitter Apple) be pulled in Pieces and strewed between the Folds, and laid on the outside, when the Cloths are laid by.—A Piece of a Tallow Candle is also used for the same Purpose. The Apple is recommended to be used, where there is any Lace or Embroidery on the Cloths.

*To take Iron-mould out of Linen.*

Let the Salt of Wood or Sorrel be dissolved in the best Vinegar, with which wet the Part well, then to be washed out with Soap and Brandy.

*To clean Boards, Oil-Cloths, and Glass.*

Lay Gall on the Spots over Night, to be washed off next Day with hot Lye.—Sand and cold soft Water are the best Things you can use for keeping your Floors of a proper Colour, when all the Foulness is removed, and observe never to let the Water (whether cold or hot) remain long on the Boards, as it will discolour them ; and in washing them or Floor-cloths, observe to rub one Place very dry before you go to another.

Oil-cloths is best preserved by dry-rubbing them, and when they require to be washed, use Small-beer, wetting them as little as possible, and drying them immediately.

In cleaning the *Window Glass* ; as soon as you have dusted the Glass, use no other than a clean damped Cloth,



Cloth, with which rub it, then clear them with another, being soft, dry, and clean, and if you would chuse to give the Windows or the Looking Glasses a peculiar Gloss, rub them with a Cloth which has had the Powder of rotten Stone rubbed in.

*A Liquid for keeping Mahogany of a good Colour.*

To four Pennyworth of Alkanot-Root, add two of Rose Pink, a Pint of cold drawn Linseed Oil; these are to be mixed in a glazed Vessel to stand a Night; with this you are to rub over your Furniture with a Piece of soft Linen, when it has laid on some Time, must be rubbed off with another.—Your Tables, &c. must be first made clean.

*To clean Carpets.*

Strew over them the fine Part of some well-dried Saw-dust, to be rubbed with the Hand, and then brushed off, but not with a hard Brush: Woollen in general may be cleaned this Way.

N. B. A Rice Whisk with a Handle, is the best Thing for brushing Carpets.

*An excellent Powder for washing of Hands, which will give them a peculiar Softness.*

Fuller's Earth when in Powder, is to have mixed with it some fine Sand, or the Powder of Free-stone.

*A good Wash to keep the Skin smooth.*

Boil Bran or Oatmeal with Water for about ten Minutes, two large Spoonfuls to a Pint of Water, (a Piece of Lemon-peel gives it an agreeable Scent) and when cold to be strained off for Use.—Milk and Brandy makes also a good Wash.

*A safe and approved Preparation for preserving the Complexion, and to soften the Skin.*

Of Gum Benjamin and Storax, take equal Parts, to be dissolved in Spirits of Wine, to which you may add a little Balm of Gilead; put a few Drops in a Glass of clear Water, which as soon as stirred, becomes milky. This Mixture is perfectly innocent and safe.

*A Paste of dried Almonds to cleanse the Skin.*

Let whatever Quantity you chuse, of sweet and bitter Almonds, be beaten in a Marble Mortar, and while beating, pour on them a little Vinegar in a small Stream,



Stream, to prevent their turning Oily; add to them two Drachms of Storax in fine Powder, two Ounces of white Honey, and the Yolks of two Eggs boiled hard; mix these to the Consistence of a Paste for Use.

*A Paste for the Hands.*

Take of sweet Almonds half a Pound, white Wine Vinegar, Brandy, and Spring Water, of each two Quarts, two Ounces of Crumbs of Bread, and the Yolks of two Eggs. Blanch and beat the Almonds, moisten them with the Vinegar, and add to them the Crumbs of Bread soaked in the Brandy, and the Eggs; when these are well mixed pour in the Water, and simmer the whole over a slow Fire, until it comes to a proper Consistence, stirring it all the while to prevent its Burning.

*A Liquid Rouge that exactly imitates Nature.*

Take a Pint of Brandy, and infuse therein half an Ounce of Gum Benjamin, an Ounce of red Sanders, and half an Ounce of Brazil Wood, all in coarse Powder, with half an Ounce of Roch Alum; let these be put into a Bottle well corked, and to be shook every Day for twelve Days, at the Expiration of this Time the Liquid will be fit for Use. Let the Cheeks be lightly touched with this Tincture, and it will not be possible to perceive it to be any other than Natural, so near does it come to a good Complexion.

*An excellent Wash Ball for the Complexion.*

Take two Ounces of Castile Soap, dissolve it in two Ounces of Lemon Juice, an Ounce of Oil of bitter Almonds, and the same Quantity of Oil of Tartar; mix them together, to be well stirred that they may be well blended, and acquire the Consistence of a thick Paste.

*For chipped Hands.*

Let half a Pint of Small-beer be well heated, with a Bit of Butter the Size of a Nutmeg; with this wash your Hands on going to Bed, drawing on a wide Pair of Gloves.

*For tender Feet.*

Wash them frequently in boiled Bran and Water, and rub the Soles of the Feet with a little Brandy or Geneva;



Geneva; the Use of the Spirit will give Relief when fatigued with walking or standing.

*Some Directions to soften Water for Washing.*

The Day before Washing let the Water be boiled on Wood-ashes finely sifted, with an Handful of un-slacked Lime; as soon as your Water has boiled, draw down your Fire, that the Water may settle, which is to be taken off clear, and when you are to pour on more Water for boiling until you have sufficient; this Trouble will be in a good Measure compensated by the saving of Soap.

*To extract the Essence of Flowers for scenting of Water, &c.*

The Flower you chuse, is to be laid in a Jar in Layers, mixing Salt between them, and as soon as filled, must be corked tight, to stand in the Cellar or cool Place for forty Days, at the Expiration of which, empty the whole into a Cloth stretched over a glazed Earthen Pan, to receive the Essence that drains from the Flowers, being gently squeezed; which is to be put into a Glass Bottle, and not more than two thirds filled, and when well corked, is to be laid in the Heat of the Sun in fine Weather, for five and twenty or thirty Days; a single Drop will be sufficient to scent a Quart of Water.

*To sweeten the Breath.*

At Night going to Bed, chew about the Quantity of a small Nut of Myrrh; or, chew every Night and Morning a Clove, a Piece of Florentine Orice-root, about the Size of a small Bean, or the same Quantity of burnt Alum.

*A good Preservative of the Teeth.*

Wash your Mouth every Morning with warm Water and Salt dissolved in it; and before going to Bed with cold Water.—To keep them white and clean, moisten your Finger and dip it in Cream of Tartar, with it rub your Teeth; this will remove all Excrescencies and keep the Enamel in a clean State, only use your Finger for this Purpose, otherwise the Friction will be too violent.



*A Preservative from the Tooth-Ach.*

Every Morning after your have washed you Mouth with Water, do the same with a Tea Spoonful of Lavendar Water, mixed with an equal Quantity of warm or cold Water. The Success of this Prescription has been frequently experienced.

*An efficacious Tooth Powder.*

Take Myrrh, Roch Alum, Dragon's Blood, and Cream of Tartar, of each half an Ounce, Musk two Grains; these are to be made into a fine Powder, and to be rubbed on the Teeth with a moist Finger, but not too frequently.

*An excellent Lip-Salve.*

Take an Ounce of Myrrh, as much Litharge in fine Powder, four Ounces of Honey, two of Bees-Wax, and six of the Oil of Roses; mix them together over a slow Fire.

*Another.*

Of Bole Armeniac, Myrrh, and Ceruss in fine Powder, take of each an Ounce; mix them with Goose-grease to a proper Consistence. It presently cures Chips in any Part of the Body.

*To keep Eggs equal to those that are just laid.*

Let them be rubbed over with a Preparation of Suet and Bees Wax, Lard, Butter, or Oil. To be immersed in Water will keep them fresh a good while, and where the Quantity is great, some have contrived a Chest for the Purpose, to be covered with Water in a running Stream, -through which the Water is to pass, by having proper Vacuities.

*Staughton's Drops, a fine Stomach Bitter.*

To three Pints of the best old Brandy add the Rinds of twelve Oranges paired very thin, one Ounce of Gentian Root sliced thin, a Drachm and a half of the best English Saffron opened, one of Cochineal, and three of Snake-Root, these are to be infused for eight Days, keeping it in the Air of the Fire, and to be frequently stirred; and as soon as you have decanted it, to be kept close corked for Use. One Tea Spoonful is sufficient, which may be taken in Tea or a Glass of white



white Wine, or on a Lump of Sugar. The Ingredients may have poured on them a Pint of white Wine, to remain for some Days in order to prepare a Bitter for Children, effectual against Worms.

*Daffy's Elixir.*

To two Ounces of Senna, add one of Rhubarb, the same of sweet Fennel Seed and Juniper Berries, and half an Ounce of Guaicum Shavings; to be digested for three Days in three Pints of French Brandy, then strain off the Tincture, and add to it three Ounces of powdered Sugar Candy. The Dose from one to two Ounces.

*A Family Purge.*

To four Ounces of Senna add half an Ounce of Rhubarb, one of Juniper Berries, half an Ounce of Cardamon Seeds, and half an Ounce of the Species of Hiera Picra, with a little fresh Lemon Peel and the same of dried Orange, these are to be infused in five Pints of Brandy weakened by Water. For a Dose from two to three or four Table Spoonfuls, but according to the Age and Constitution.

*The Tincture of Rhubarb.*

Infuse two Ounces of sliced Rhubarb in a Pint of Brandy and a Quart of Madeira Wine, with two Drachms of the lesser Cardamum Seeds bruised, two Ounces of Liquorice scraped and sliced, two Drachms of Anniseeds, two of Fennel Seed bruised, six Jar Raisins stoned, with six Ounces of brown Sugar Candy pounded; these to be infused twelve Days, then to be racked off clear, to be taken from one to three Table Spoonfuls, and not oftener than three Times a Week.—This is a good occasional Purge, when Nature requires Assistance, and is a great Expeller of Wind.

*Magnitium Alba* is also a good Family Physick, particularly for correcting any Acidity in the Stomach; the Quantity to be taken as the Patient may find on Trial. It may be taken in almost any Liquid.

*A certain Remedy for Whitloes.*

Take Pellitory of the Wall, cut as small as possible, mix it with a proportionable Quantity of Hog's-lard; wrap



wrap it up in several Papers, one over the other, to be placed in Ashes, which though not hot enough to burn the Paper, yet retains a sufficient Heat to roast the Pellitory of the Wall, and incorporate it thoroughly with the Lard: Lay this Liniment on a Piece of brown Paper, wrap it round the Whitloe, and apply a fresh Dressing at least twice a Day, that it may give the speedier Relief, spread the Ointment thick.

*A Remedy against Corns.*

Roast a Clove of Garlick on a clear Coal Fire or in hot Ashes, bind it on the Part with a Piece of Linen just as you are going to Bed; this softens and loosens the Corn so much, that it is easily removed. This Application is to be renewed two or three Times in twenty-four Hours.

*Plaster for Corns.*

Anodyne Plaster, spread on thin Leather.

*Another.*

Take of Gum Plaster, and the Mercurial, equal Quantities, and when mixed, to be spread on thin Leather.—Diaculum or green Wax, thinly spread on Linen, are good to keep the Corns soft and easy; this may be secured on the Part by a bit of the black Sticking Plaster cut larger than the Piece laid on.

*To cure the Itch.*

To two Ounces of Sulphur, add two Drachms of crude Sal Ammoniac finely powdered, with four Ounces of Hog's Lard or Butter, if to these be added a Scruple or half a Drachm of the Essence of Lemon, there will not be any disagreeable Smell; and in order to preserve the Bed Cloths, let the Person keep on his Stocking and rub no other Part but his Ham, and the small of the Leg above the Heel; during the rubbing, which must be for a few Nights, let the Person take of Sulphur and Cream of Tartar, sufficient to give him a Motion.

*Another.*

Let a small Tea-spoon be filled with the Spirits of Turpentine, pour it into the Hollow of your Hand, to be rubbed with the other till they are dry.—This to be



be repeated three Days. This will cure the most inveterate Itch, without any Inconvenience.

*For the Piles.*

Take Night and Morning the Flour of Brimstone mixed with Honey, and outwardly apply the Oil of Olives (Sallad Oil) with a Piece of soft Linen ; or for the outward Application you may use the green Ointment.

*Directions for seasoning Wooden Bowls, and prevent their splitting.*

Before they are used, let their outside be well rubbed with Painters drying Oil ; or have them boiled by your Chandler, with his Tallow, no ill Effect will happen from either Way, nor will the Bowls contract any greasiness, but the Pores of the Wood will be filled.

*Against the ill Effects of the Bite of a mad Dog.*

As soon as possible, cover the Wound well with dry Salt, should the Salt become wet, let it be replaced with dry, and to be continued for some Time. The Application of the Salt is to prevent the inflamed Matter from mixing with the Humours of the Body, as it creates a Discharge from the Wound, so that it is necessary to be expeditious in the Application. It is an excellent Preparative for any other Means that may be made use of.

*A Preparation for taking Rats.*

With a Handful of Flour mix up three Drops of the Oil of Radium, four Grains of Musk, and two Drachms of the Oil of Anniseed ; let these be made to the Consistence of Milk Pottage in a Soup plate, to be laid at a little Distance from their Holes: This they will greedily take, and become so drunk, that they will lie for a while as dead, when they may be easily taken and destroyed, otherwise they will recover, and be as well as before. During the Operation, a Person must have his Eye on the Place, yet concealed from the View of the Vermin.

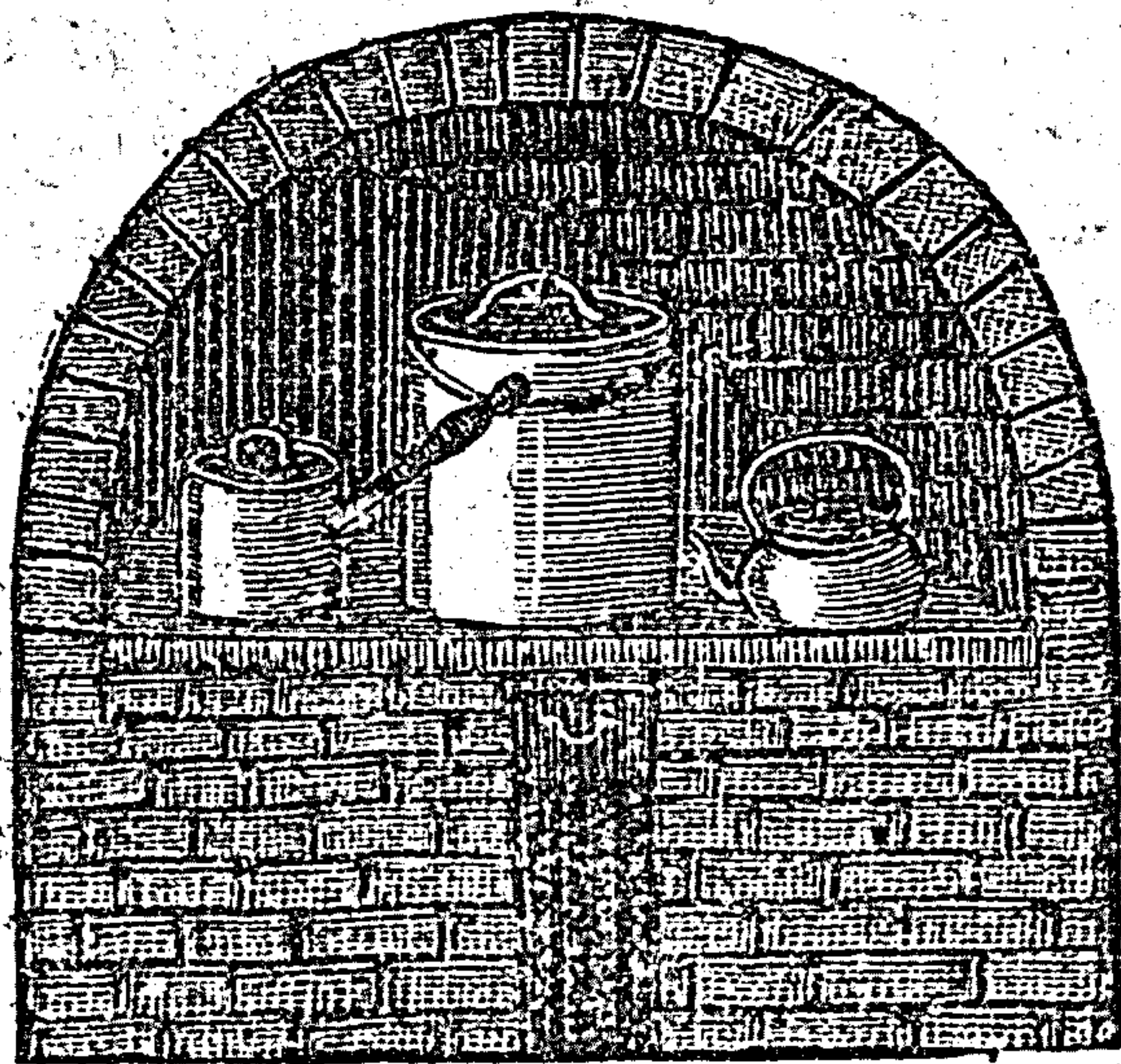
*To kill Rats.*

Glass pounded fine and made up with Butter, with a little pounded Sugar, is very effectual, and not having any disagreeable Taste is readily taken : Or, in the Place of the Glass use Stone-Lime pounded. A Re-



*A Representation of the new invented Manner of  
boiling Kettles, and other culinary Vessels.*

The  
Length  
of the  
Base of  
the Arch,  
three Feet  
three  
Inches.



From the  
Iron Plate  
to the Base  
twenty-  
eight  
Inches.

As the above Representation may not convey so perfect a Conception of the Design as I would wish to give, I shall proceed to prescribe its Particulars. The lower Part is in every respect contrived as is the Grate of a set Copper, over which is laid an Iron cast Plate of an Inch and Quarter thick, and of an Extent as may be necessary. Under the Plate there is sufficient Room given for the Fire to heat it, with a Flew to take off the Smoke; on this Plate the Kettle is to stand for boiling, which it will by the Heat communicated through the Plate, while it is in every respect secured from Soot, and in no Danger of being smoked, being secured from both by the Arch covering it. The Advantages of this Contrivance are very perceptible, not less in respect of Cleanliness, Ease to the Servant, than to good Oeconomy, as this Fire will consume the Slack and small Cinders, of which, in most Families, there is but too great a Waste. On the Plate, when of a sufficient Length, you have a Variety of Heats, which may be adopted for the Advantage of the Family, according to the Things that are to be prepared. It answers all the Ends of a Griddle, and in respect to many Things that of an Oven. To the Landry Maid it will not be less a Convenience, as it will heat her Irons without giving her the Trouble of scouring



scouring them. Particular Care must be taken of the Fire, that it does not exceed what is necessary, particularly when Vessels of Tin are used.

*Green Oil for Scalds and fresh Wounds.*

Take Sage, Wormwood, Chamomile, and Southernwood, of each the same Quantity; let them be spread for a Day so that they may dry, cut them a little, and take as much of them all together, as a Quart of the best Florence Oil can well cover, put them with three Ounces of treble refined Sugar pounded fine into the Oil in a well-glaz'd Crock, and let them stand without stirring for a Week, after that, set the Pot in the Sun for fourteen Days more, stirring the Infusion every Day, and then with a strong Cloth, strain out your Herbs very hard; then take as many Red Rose Leaves (half blown and the white Part of the Leaves cut off) and Tops of Lavender as can steep in the Oil, and let them stand so for two Days; then boil all together over a slow Fire for at least two Hours, and strain out the Roses and Lavender, mixing a Naggin (or fourth of a Pint of good Brandy) into your Oil, keep it in broad mouthed Pots or Bottles close corked.

If you should begin the Operation before the Roses and Lavender can be had, the first Infusion may stand the longer.

*N. B.* All Herbs are in greatest Strength and Virtue when they are in full Blossom.

*Dulwich Receipt for an Ague.*

Take two Ounces of Jesuits Bark finely powdered, put it into a Quart Bottle, with a Pint of Brandy and a Pennyweight, (that is, twenty-four Grains) of Cochineal, beaten very fine; shake these well together; and when the hot Fit is gone off, take a small Wine Glass full of it; and every three Hours after take another Glass full, till you have taken it all. Be sure to shake it well every Time you take, it. If you have had the Ague long, you may take another Bottle. The bitterest and palest coloured Bark is the best.

*Against*



*Against the Ague.*

Take a large Onion, make a Hole in it big enough to contain a Nutmeg, and roast it before the Fire till the Nutmeg is soft; then put the Nutmeg into a Quart of strong Beer, and put in one large Glass of Brandy, and as soon as the Fit comes on, drink half a Pint of it.

*For the Rheumatism.*

Let two Ounces of white Mustard Seed bruised, two of Winter Bark, and two of scraped Horse-Radish, be infused in a Quart of Mountain or Madeira Wine, for forty-eight Hours. Then to be strained off clear, and kept corked for Use. A Dose is a small Wine Glass full, to be taken in the Morning, and another when going to Rest.

*Another.*

Take fifteen Drops of the Oil of Juniper upon a Lump of Sugar, and to encrease by two Drops, until you come to twenty-five, taking each Time a large Glass of White-Wine; then you are to descend as you encreased, until you come to fifteen Drops.

*N. B.* The genuine Oil is very difficult to be had; and the Oil of Turpentine is frequently given for it.

*Another.*

Take one Ounce of \* Balsamum Polychrestum; mix it very well with a Wine Glass or Tea Cup full of French Brandy: When so mixed, put that Mixture into a Quart Bottle, partly filled with strong Mountain-Wine, then fill the Bottle with the same Sort of Wine, and let the whole stand twenty-four Hours, at the End of which it will be fit for Use; and the Patient is to drink a Wine-Glass full, or near a Gill each Night when going to Rest. The Patient should be warmly cloathed to avoid catching Cold.

*Against an Asthma.*

Take three Quarters of an Ounce of Senna, half an Ounce of Flower of Sulphur, two Drachms of Ginger, half a Drachm of Saffron pounded, and mix

\* This Balsam is composed of Gum Guaiacum, Peruvian Balsam, and Spirit of Wine.



it with four Ounces of Honey. Take the Quantity of a Nutmeg Night and Morning.

*Lady Coventry's Powder for the Cholic.*

Let half an Ounce of Rhubarb, with three-Quarters of Carraway Seeds, the same of Cream of Tartar and of Liquorice, be finely powdered and sifted. Of this Powder let the Quantity that will cover a Shilling heaped, be taken Night and Morning in whatever Liquid you chuse; at first to be taken three times a Week, and afterwards occasionally as you find it agrees with your Stomach.

*A Preparation against the Dropsy.*

Let one Ounce of Jalop and half an Ounce of Florentine Orice in Powder, be infused in a Quart of French Brandy; the Bottle to stand forty-eight Hours near the Fire, to be shaken now and then, when you are to draw it off for Use. Two Spoonfuls and two of Water is a Dose.

*Against the Dropsy.*

Take the large Leaves that grow upon the Stem of the Artichoke; wipe (not wash) them; stamp them in a Mortar, and strain out the Juice through a Linen Cloth; then put a Pint of this Juice into a Quart Bottle, with a Pint of Madeira Wine, (or Mountain if you cannot get good Madeira.) Take three Spoonfuls every Morning fasting, and the same at going to Bed; the Dose may be increased to four or five, if the Case requires, and the Stomach will bear it. Mind to shake the Bottle well whenever you take it.

N. B. It is a very safe Medicine, being a fine Bitter for the Stomach, and is the most approved.

*Against an Attack of the Gout in the Stomach.*

Let half a Wine Glass of the Juice of Tansey be immediately taken, and the other half in a Glass of white Port.

*An effectual Cure against Worms, whether in Children or grown Persons, which may be depended upon.*

Take Wormwood, Rue, Featherfew and Savan, of each a large Handful, cut them small, and put them  
into



with the same for an Hour, (which must not be drank) then bind a little Salt to the Part affected, to remain for twelve Hours.

This is recommended by good Authority.

*Against the Jaundice.*

Boil a large Burdock Root in two Quarts of Water or three Pints. Let it soak therein twenty-four Hours covered close. Drink a Draught of this three or four Times, and it will effect the Cure.

*Another. Lord Blakeney's.*

Take the White of an Egg and two Glasses of Spring Water, beat them well together, and drink it off at a Draught.

*For a stubborn Ulcer.*

Apply a Poultice of boiled Parsnips. This will cure even where the Bone is foul.

*To cure a Sore and running in the Legs.*

Wash them in Brandy and apply Elder-Leaves changing them twice a Day. This will dry up all the Sores, though the Legs were like an Honey-comb.

*To cure the blind and bleeding Piles.*

Apply Varnish to the Part, it is an infallible Remedy.

*Another.*

Take of the Lenitive Electuary two Ounces; of Flower of Brimstone half an Ounce; the Dose is half an Ounce.

*Another.*

Rub the Part with Ointment of Elder, as often as convenient.

*For the Cramp.*

Take a Roll of common Sulphur in the Hand on the same Side with the Part affected, squeeze it pretty hard and it will immediately remove the Pain.

*A Remedy for Chilblains.*

Take a Turnip, roast it well under the Embers, and beat it to a Poultice; then apply it very hot to the Part affected; and keep it on (if required) for three or four Days, in that Time, shifting it twice or thrice, if required.



*A Medicine against Costiveness.*

Take Virgin-Honey a sufficient Quantity, and mix with it as much fine powdered Cremor Tartari as will bring it to the Consistence of a soft Electuary, of which the Patient may take upon the Point of a Knife, the Bigness of an Almond (more or less) as upon Trial he may find necessary.

*An efficacious Receipt for destroying Bugs:*

Take half a Pint of the highest rectified Spirits of Wine, that is such as will burn away dry; the same of newly distilled Oil, or Spirits of Turpentine; these when mixed, are to have half an Ounce of Camphire broke into them in small Bits, which will soon dissolve; with this besmear every Part of the Bed with a Painter's Brush, first rubbing off the Dust.

N. B. The least ill Consequence is not to be apprehended from the Use of it.

*Lady York's Recipe against the Contagion of the Small-Pox, P'ague, &c.*

Take Garlick, three Heads, Essence of Wormwood, one Drachm. Let them infuse twelve Hours in four Ounces of White-Wine, and drink the Liquor before you go near the infected; and afterwards, the Lady affirms, you may go with Safety amongst them.





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